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ABSTRACT

This publication is part of a series of catalogs that list a wide variety of instructional resource materials of potential interest to members of the school food service and nutrition education community. This particular volume contains a listing of documents, articles, and audiovisual aids catalogued by the Food and Nutrition Information and Educational Materials Center from January 1976 to July 1976. The main sections of the catalog are 1) a bibliography, which includes a complete citation of the title, author, source, date of publication, descriptor words, and an informative synopsis of the contents; 2) a subject index, which lists entries according to their descriptor terms; 3) a personal author index; 4) a corporate author index; 5) a title index; and 6) a media index. Also included is information on how to borrow or obtain copies of the materials listed. (JG)

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ED147929

CATALOG

SUPPLEMENT 5

JANUARY-JULY 1976
ACCESSION NOS.: 1-76 to 1240-76

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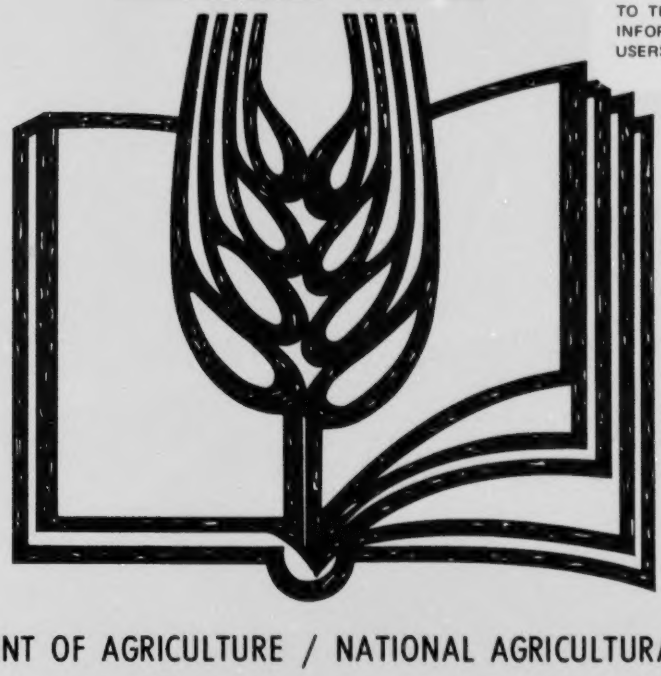

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EA 010 120

HOW TO REACH THE CENTER

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Beltsville, Maryland 20705

Mail Address: The Food and Nutrition Information
and Educational Materials Center
National Agricultural Library
Room 304
Beltsville, Maryland 20705

Telephone: AC 301/344-3719
(24-hour telephone monitor)
Office Hours: 8:00-4:30
Monday-Friday

Visitors: The National Agricultural Library is located at the Intersection of U.S. Route 1 and Interstate Route 495 (Beltway Exit 27 North), Beltsville, Maryland, 15 miles northeast of Washington, D.C. The visitor parking area is accessible from Route 1 and from Rhode Island Avenue. Shuttle service is available between USDA (Downtown Washington) and the Library. Transportation is also available by Greyhound bus and by taxicab.

March 1977

CONTENT

The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to disseminate information on school food service training and nutrition education. FNIC was developed cooperatively by the National Agricultural Library and the Food and Nutrition Service of the U.S. Department of Agriculture.

The Center assembles and maintains a collection of materials useful in training personnel for food management of Child Nutrition Programs including School Lunch, Breakfast, and other nonschool food service programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL).

FNIC collects literature related to food service and nutrition. Print materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of nonprint media.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion in to the Catalog. To further aid the user, each document in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included. Documents located in the NAL collection are designated "Available from NAL."

Supplement 5 to the initial Catalog, published in 1973, contains a listing of materials processed by the Center from January to July 1976. A "List of the Catalog and Supplements" published since 1973 may be found on page iii. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods.

Comments and suggestions about the content of these Catalogs should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center, Room 304
National Agricultural Library
Beltsville, Maryland 20705

AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts lending requests for materials by mail, telephone, and personal onsite visits.

Loans: The FNIC lends print materials for a period of 1 month. Nonprint media (i.e., films, transparencies, etc.) can be loaned for 2 weeks only. No more than three nonprint media can be loaned at any one time to one person. Films will be scheduled no more than 1 month in advance. Audiovisuals are loaned only to target audiences specified below:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. School Food Service Personnel involved in local training programs
4. Colleges and universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in food service and related subject areas
6. Selected libraries with which FNIC shares reciprocal arrangements.

Photoduplication: Journals and other noncirculating materials are available for onsite use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public. The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested. Inasmuch as only one copy of journals, magazines, and other serial publications is purchased and shelved by the Center, direct loan is not feasible. NO MORE THAN SIX JOURNAL ARTICLES WILL BE PHOTOCOPIED AT ANY ONE TIME FOR ONE PERSON.

HOW TO BORROW MATERIALS

When ordering materials listed in the Catalogs please order as follows: (see page vi for sample entries)

Books

1107-76	Food Industries Manual	TX353.F6 1970 F&N

Journal Articles

1106-76	Novel Proteins - An Alternate Food Source. Food Prod Dev 10 (1): 64, 66, 68 Feb. 1976

Audiovisuals

1032-76	Cold Food Handling (Motion Picture)

Please address all telephone, written, or other requests to:

The Food and Nutrition Information and
Educational Materials Center
National Agricultural Library, Room 304
Beltsville, Maryland 20705
Telephone: AC 301/344-3719

Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free of charge by applying directly to the issuing agency. The FNIC does not distribute free publications in single or multiple copies. The Center's collection is used as a lending service and not as a distribution point for publications.

LIST OF THE CATALOG AND SUPPLEMENTS OF THE FOOD AND NUTRITION INFORMATION CENTER

1. Catalog, Food and Nutrition Information and Educational Materials Center, June 1973 (Accession Numbers 1-73 to 2365-73)

2. Catalog, Supplement 1. Food and Nutrition Information and Educational Materials Center. Published in 1974, this Supplement is a continuation of the June 1973 edition. (Accession Numbers 2366-73 to 4211-73)

3. Catalog, Supplement 2. Food and Nutrition Information and Educational Materials Center, 1975. (Accession Numbers 1-74 to 2605-74)

4. Cumulative Index to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1973-1975. This three-year Cumulative Index contains indexes to citations in the above listed Catalogs (1, 2, 3)

5. Catalog, Supplement 3. Food and Nutrition Information and Educational Materials Center. January - June 1975. (Accession numbers 1-75 to 1113-75)

6. Catalog, Supplement 4. Food and Nutrition Information and Educational Materials Center. July - December 1975. (Accession numbers 1114-75 - 2036-75)

ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience--the State school food service administrator, the district supervisor or manager, the individual school food service personnel, the dietitian, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (i.e., 237-75). Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue, and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation.

2. Indexes: Please note: ALL NUMBERS CITED IN INDEXES ARE ACCESSION NUMBERS. Page numbers are given in the Table of Contents.

Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.

Personel Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.

Corporate Author Index: Names of all corporate authors are arranged alphabetically, followed by accession numbers of citations.

Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

Media Index: Titles of all audiovisuals are grouped by type of media such as motion pictures, film loops, transparencies, etc.

How to Identify Material

This *Catalog* provides several means to identify the materials in the FNIC Collection. The broad subject categories group citations as indicated in the Table of Contents.

When trying to locate a particular document by a specified author title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the *Catalog*.

Computer Retrieval

The FNIC data base has been included in the National Agricultural Library's magnetic sale tape. Therefore it is possible to search the FNIC data base by using a computer online interactive system. This type of bibliographic searching is currently available through the Lockheed "Dialog" System and System Development Corporation's online bibliographic search service.

Further information on the Lockheed "DIALOG" System is available from Lockheed representatives, Dr. Roger K. Summit, Department 52-08, Building 201, Lockheed Palo Alto Research Laboratory, 3251 Hanover Street, Palo Alto, Calif. 94303, Phone: (415) 493-4411, extension 45034 and Mr. Robert Donati, 405 Lexington Avenue, New York, N. Y., 10017, Phone: (212) 697-7171.

Additional information on the System Development Corporation is available from (West Coast) Ms. Judy Wanger, SDC, 2500 Colorado Avenue, Santa Monica, Calif. 90407. Phone: (213) 393-7277 and (East Coast) Ms. Linda Rubens, SDC, 7929 Westpark Drive, McLean, Va. 22101. Phone: (703) 790-9850.

SAMPLE CITATIONS

Book Citation

Accession Number		
	1107-76	
Title	FOOD INDUSTRIES MANUAL. 20th ed.	Personal Author
	Anthony Wollen	
	New York, Chemical Publ Co.	Place of
	509 p. illus. (1970)	Publication
FNIC Call number	TX353.F6 1970 F&N	Pagination, Date
	Food handling, Food industry, Food pack-	
	aging, Food preservation, Food processing,	
	Food products, Food storage, Nutrient	Descriptor Terms
	values, Nutrition.	
	First American ed.	
	Abstract: Techniques of food manufacture,	
	handling, packaging, and storing are dis-	
	cussed in this manual for the food in-	
	dustry. Chapters deal with specific classes	
	of food manufacture and products: canning	
	and freezing, the dairy industry, dehydra-	Informative Abstract
	tion, meat and meat products, and others.	
	The chapter on nutrition is a glossary of	
	terms ranging from acetate replacement	
	factor to zeaxanthin. Names of a few	
	nutritional disorders are included as well	
	as those of nutritional factors.	

Journal Article Citation

Accession Number		
	1106-76	
	NOVEL PROTEINS - AN ALTERNATE FOOD SOURCE.	Title
Personal Author	Herbert Stone	
Journal Title	Food Prod Dev 10 (1): 64, 66, 68. Feb 1976	Vol., Issue, Inclusive
Abbreviation	HD9000.1.F64	Pagination, Date
Call Number	Food sources, Food technology, Proteins.	
	Extract: Alternate food sources, namely	Descriptor terms
	novel or unconventional protein resources	
	(petroleum-based carbon sources such as	
	gas oil, n-paraffin, natural gas, methanol,	
	or thanol) are discussed for the consumer.	
	Attitudes indicate that successful utiliza-	
	tion of novel or unconventional proteins	Informative
	in food systems will occur through innova-	Extract
	tion in developing unique products that can	
	satisfy consumer expectations and markets.	

SAMPLE CITATION

Audiovisual Citation

Accession Number
Type of Media
1032-76
Title COLD FOOD HANDLING (MOTION PICTURE).
Comprenetics, Inc. Corporate Author
Los Angeles Place of Publication
16 mm. sd. color. 15 min. 1970
FNIC Call number TX601.C61 F&N AV Description, Date
(Health employee learning program)
Food handling, Food service training,
Food storage, Fresh food, Frozen foods, Descriptor Terms
Hospital food service, Perishable foods,
Refrigeration, Sanitation. Includes
program guides.
Abstract: The methods of differentiating
between perishable and nonperishable
foods, the role of temperature in food
preservation, and safe, sanitary methods Informative Abstract
of handling cold foods are discussed in
this motion picture.

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Bibliography (Citations)

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Equipment 83
Sanitation and Safety 87
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Note: Mention of a company name or a proprietary product does not imply endorsement by the U. S. Department of Agriculture National Agricultural Library, Food and Nutrition Information and Educational Materials Center.

BIBLIOGRAPHY

CONSUMER EDUCATION

1-76
IMPROVING CONSUMER CONFIDENCE AND SATISFACTION.
Jane Armstrong
Food Technol 29 (10): 40, 44, 48. Oct 1975.
389.8 F7398
Consumer economics, Consumer satisfaction, Food cost, Food service industry, Marketing, Purchasing.
Abstract: The author emphasizes the need for all phases of the foodservice industry to understand consumer needs in order to improve consumer confidence and satisfaction in food buying. A review of the economic pressure the consumer currently faces, and its impact on buying habits is discussed. The problem of profit margin retention in the face of fluctuating consumer trends is presented along with proven methods for getting to know the consumer.

2-76
TELEVISION IN THE AFTER SCHOOL HOURS; A STUDY OF PROGRAMMING AND ADVERTISING FOR CHILDREN ON INDEPENDENT STATIONS ACROSS THE UNITED STATES.
F Earle Barcus
[Newtonville, Mass.] Action for Children's Television 1v. (various pagings). Oct 1975.
HQ784.T4B3 F&N
Advertising, Charts, Demography, Research, Television.
Abstract: In the format of tables and accompanying text, the author presents the results of monitoring 200 hours of independent commercial television during the after-school hours, most of which was presented by UHF stations. Commercials and programs such as action-adventure, situation comedy and family drama were monitored for extent and nature of violence, type of products advertised, and distribution of characters by sex, age and race.

3-76
BETTER-EDUCATED CONSUMERS ARE VITAL TO INTELLIGENT NUTRITIONAL POLICIES.
Vending Times 16 (3): 36, 39. Mar 1976.
HD5483.V4
Consumer education, Food habits, Food selection, Nutrition education, Vending firms, Vending machines.
Abstract: The role of nutrition as an important consideration for vending operations was a key topic of discussion at the NAMA-IFMA symposium. Highlighted areas discussed include publishing nutrition data on side panels of product packages and including organic, natural, and vegetarian foods in vending machines. A description of the "Rainbow Program" is provided and the inclusion of foods in vending machines for people on restricted diets is proposed.

4-76
BREAD, YOU CAN'T JUDGE A LOAF BY ITS COLOR.
Consumer Reports 41 (5): 256-260. May 1976.
321.8 C762
Breads, Experiments, Grain products, Nutritional value.
Abstract: Thirty-three white and dark breads were tested for nutritional quality. No pattern as to which type of bread was nutritionally superior was determined. Both white and dark breads were rated in the top thirteen. The way by which a specific brand of bread is made may affect availability of various nutrients. Analysis of ingredients showed dark bread is often not whole grain bread, but contains food color. The top-rated breads' ingredients differed. The purchaser is counseled to check ingredients, compare prices and save money by buying house brands.

5-76
CANNED SARDINES.
Consumer Reports 41 (2): 71-75. Feb 1976.
321.8 C762
Canned foods, Consumer protection, Fish, Food composition tables, Food standards, Sardines.
Abstract: The various types of sardines available on the market were evaluated and rated for the consumer. The sardines were evaluated according to standards for excellence based on appearance, aroma, flavor, and texture. Other factors considered in the evaluation included vitamin and mineral content, cost per pound, and the incidence of harmful extraneous matter packed with the fish. A complete list of commercial brands rated "very good", "good", "fair", "variable", and "not acceptable" is provided.

6-76
SOOPER GOOP (MOTION PICTURE).
Churchill Films
Los Angeles 13 min. sd. color. 16 mm. [1975].
TX355.S35 F&N AV
Advertising, Consumer attitude, Consumer education, Merchandising, Nutrition education, Psychological aspects, School children (6-11 years), Television.
With study guide.
Abstract: The cartoon approach is used in this film to make elementary students aware of consumer advertising tactics. Rodney, a Raffish cat, and Charlie, the Ad Man, boast: "Don't forget kids. We can make you want things you don't need and never heard of before!" They also reveal typical advertising ploys of Saturday morning TV - how children are manipulated by appealing to their desires to be big, smart, popular, strong, and have fun. With the addition of a catchy jingle and a prize in every box, Rodney and Charlie persuade children to coax their parents to buy non-nutritious goodies.

7-76
BETTER MEALS FOR YOUR MONEY (AUDIOTAPE).
Classroom World Productions
New York audiotape in cassette. 2s. 13 min. each side. [n.d.].
TX356.B44 F&N AV (Modern home economics, T-180)
Budgeting, Consumer economics, Food cost, Food purchasing, Meal planning.
Material is duplicated on both sides of cassette.
Abstract: Methods of reducing meal costs through appropriate purchasing techniques, meal planning, and meal preparation and serving are presented. The advantages of using a shopping list, planning meals in advance, comparative shopping, and knowing when to shop are discussed. Tips on buying meat, vegetables, and milk are detailed along with four man ways to reduce food costs and retain a high level of quality. Factors which can affect the costs of food are summarized.

8-76
FOR OLDER PEOPLE: EATING RIGHT FOR LESS; CONSUMERS UNION'S PRACTICAL GUIDE TO FOOD AND NUTRITION.
Consumers Union of United States
Mount Vernon, N.Y., Consumers Union 75p. [1976].
TX361.A3C5 F&N
Budgeting, Consumer economics, Elderly (65 + years), Food purchasing, Nutrition.
Abstract: A booklet to help the elderly consumer shop wisely for nutritious food and to eat well-balanced diets is offered. Primary highlights are on planning nutritious meals that taste good, that are relatively low cost, and that will not provide an overabundance of unnecessary extra calories. Also provided are ratings of various foods by brand names. Ratings are based on overall quality and price.

9-76
BETTER EATING ON A BUDGET.
Frances Crawford
Parent's Magazine 51 (3): 44-45, 74, 76. Mar 1976.
HQ750.A2P3 F&N
Consumer economics, Consumer education, Economic education, Food cost analysis, Food economics, Food prices, Food purchasing.
Abstract: Tips for turning low-cost foods into especially nutritious and delicious meals are offered to consumers. Suggestions highlight such areas as shopping know-how; shopping for meat, poultry, and fish; shopping for breads and cereals; shopping for fruits and vegetables; shopping for dairy products; and proper care and storage of food at home. In addition, nutrition information is provided for meal planning.

10-76
THE OUTLOOK FOR FOOD SUPPLIES AND PRICES.
Kenneth R Farrell
Fam Econ Rev p. 8-10. Winter 1976.
A321.9 R31
Consumer economics, Economics, Food cost, Food prices, Food supply.
Abstract: Some of the changing characteristics of our food marketing system are discussed for the consumer. Stressed topics focus on high food price trends, utilization of harvested crops, productivity, and food industry workers and collective bargaining practices. Additionally, emphasis is given to the factor of instability - in natural disaster, in inflation, in production, and in prices - which is a key consideration in predicting the trends of the marketing system.

11-76
FOOD DOLLARS AND SENSE (FILMSTRIP).
Chicago 82 fr. color. 35 mm. and audiotape in cassette. 1975.
TX356.F632 F&N AV
Budgeting, Consumer economics, Consumer education, Family nutrition, Food economics, Food handling, Food purchasing, Money management.
With teacher's guide, 1 deck of handout pamphlets. Audiotape in cassette, m/a, 20 min. each side.
Abstract: A program is designed for teaching junior and senior high school students basic concepts and skills necessary to make the most of food dollars in the market and at home. Key concepts stressed include developing a food spending plan, nutrition, intelligent preshopping, use of shopping aids,

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point-of-sale shopping skills, and proper food storage and preparation. Provided leaflets are intended to help students retain information presented in the filmstrip for use during actual shopping experiences.

12-76
NUTRITION INFORMATION CAN WORK FOR YOU.
General Foods Consumer Center
White Plains, N.Y. 56 p. 1976.
TX535.G42 1976 F&N
Consumer education, Food tables, content, Foods instruction, Nutrients, Nutrition, Nutritional labeling, Recommended Dietary Allowances.
Abstract: Factors contributing to good nutrition are provided to consumers. Nutrition is explained regarding personal benefits and basic nutrient needs. A chart also designates key nutrients, why they are needed, and their sources. In addition, an explanation of Recommended Daily Allowances is provided with a list of recommended daily quantities of 20 nutrients. Finally, utilizing nutrition labeling for meal planning and adequate nutrition is described and nutritive value charts are provided for various products using nutrition labeling.

13-76
A GUIDE TO INDEPENDENT LIVING.
New York, Butterick Pub. 215 p. illus. [1975].
TX147.G83 F&N
Consumer education, Financial management, Home economics, Home management, Life styles.
Abstract: A guide for young people, both single and newly married is offered for establishing a life style independent of parents and family. All aspects of practical living are covered including finding and furnishing a place to live, buying a car, food shopping, wardrobe planning, and even surviving a visit from parents. Illustrations are provided through interviews with other young people who have experienced the joys, dilemmas, and rewards of independence.

14-76
CONSUMER HEALTH: PRODUCTS AND SERVICES.
Jessie Helen Haag
Philadelphia, Lea & Febiger 268 p. 1976.
RA445.H2 F&N
Consumer education, Diet patterns, Food fads, Health care, Health insurance, Health occupations, Quackery, Textbooks.
Abstract: A guide on consumer health is offered to the public for making wise decisions on purchasing health products and services. Emphasized content areas include topics dealing with wise selection of health products and services and the agencies concerned with the control of these products and services. Other consumer protection advice covers evaluation of quackery and health misconceptions, health careers, and health insurance. Lists of consumer protection agencies, insurance companies, and governmental regulatory agencies are provided.

15-76
HOW TO UNDERSTAND CONSUMER INDEX.
Des Moines Register [2] p. 1975.
AN14.R4
Consumer economics, Consumer education, Food economics, Food prices, Guides.
Abstract: The Government estimates that nearly one-half of the family incomes in the United States are tied to the Consumer Price Index. Answers to fundamental questions about the index, what items it measures, where the surveys are conducted, how the index is updated, and what can be done to make it more representative are presented in a question and answer format.

16-76
WHAT EVER HAPPENED TO MOM'S APPLE PIE?
John Keats
Boston, Houghton Mifflin 232 p. 1976.
TX353.K46 F&N
Consumer economics, Consumer education, Consumer protection, Convenience foods, Food habits, Food industry, Food purchasing, Junk food, Nutrition.
Abstract: Americans are described as faring less well at the table than most other nations and certainly less well than their own grandparents. In a popular work, John Keats takes the consumer behind the scenes of the food industry to explain why this is true and even more important what the consumer can do as an individual to beat or avoid the system. Supermarkets are depicted as filled with overprocessed, overpackaged junk food engineered more to nourish corporate balance sheets than human beings. Many positive suggestions are offered on how to buy defensively, and how the consumer can restore his home to a sense of style, celebration, and enjoyment of good eating.

17-76
CURRENT SITUATION AND GENERAL ECONOMIC OUTLOOK FOR THE FAMILY.
Helen F McHugh
Fam Econ Rev p. 3-7. Winter 1976.
A321.9 R31
Consumer economics, Economics, Income, Unemployed.
Abstract: The future economic situation for the family is predicted by current conditions. Current conditions discussed include employment, industrial production, income, consumption, and expenditures for food, shelter, and clothing. In addition, the attitudes of the consumers regarding the economic future has remained positive but more modest than previously.

18-76
METRIC MEASURES AND THE CONSUMER.
FDA Consumer 9 (10): 20-26. Dec/Jan 1975/1976.
HD9000.9.U5A1
Consumer education, Conversion, Measurement, Metric system.
Extract: It will take some getting used to, but metric is a considerably simpler system of weights and measures than the one we use now. Because the metric system is based on units ot 10, most consumers probably will find it easier to compare food costs when dealing in grams and kilograms than in ounces and pounds.

19-76
MEAT PRICES: A SEARCH FOR ANSWERS (FILMSTRIP).
National Live Stock and Meat Board
Chicago 103 fr. color. 35 mm. and phonodisc. 1974.
HD9414.N4FSAD F&N AV
Consumer education, Food industry, Food prices, High school students, Meat.
With teacher's guide, student opinion survey sheets, phonodisc, 2 s. 12 in. 33 1/3 rpm. m/a. 13 min. each side.
Extract: Meat price information is presented as resource material for high school teachers of Consumer Education, Home Economics, Business Education, and Social Studies. A filmstrip, record, student opinion surveys, various pamphlets, and study questions provide students with better understanding of the diverse factors which affect the retail cost of meat and of the importance of the livestock industry in the economy including the value of meat as a basic food in the American diet.

20-76
DIETARY GUIDANCE FOR FOOD STAMP FAMILIES.
Betty Peterkin
Fam Econ Rev p. 18-25. Winter 1976.
A321.9 R31
Budgeting, Food consumption, Food cost, Food prices, Food selection, Food stamp programs.
Abstract: Four USDA family food plans - low-cost, moderate-cost, liberal, and thrifty - are used in the preparation of guidance materials for many consumers who request information from the Department on how to economize on food. The plans take into account new information about nutritional needs, nutritive values of foods, food prices, and food consumption of families.

21-76
PURDUE STUDY GRAPHS CONSUMER ATTITUDES TOWARD VENDING.
Vending Times 16 (5): 8, 70. May 1976.
HD5483.V4
Commercial food service, Consumer attitude, Indiana, Surveys, Vending machines.
Abstract: In Indiana, an attitude survey regarding vending machines was conducted. The results indicate that the average consumer trusts the sanitary conditions, tolerates machine errors and is satisfied with the taste of food and beverages. However, that same vending patron may also consider portions to be too small, doubts the nutritional value of the food, and uses vending machine products as a supplemental source of food, not primary.

22-76
INFLUENCING SUPERMARKET POLICIES.
Caroline Shoemaker
Nutr Action 3 (7): 3-5. July 1976.
TX341.N9 F&N
Consumer economics, Consumers, Food stores, Purchasing.
Abstract: Grocery store gimmicks, artificially inflated prices, and junk foods will not disappear without pressure from dissatisfied customers. If it is not possible to join or form a cooperative, consumers can try to implement coop practices within the supermarket. Activists from Rochester, N.Y. to Berkeley, Calif., have been gaining access to marketing decisions in their local grocery stores. Those that are succeeding in changing supermarket policy have well informed, organized groups that are willing to negotiate with the store management.

23-76
SUPER MARKET SURVEY INDICATES CONSUMER ATTITUDES REMAIN STABLE.
Food Prod Dev 10 (4): 51. May 1976.
HD9000.1.F64
Consumer attitude, Consumer economics, Economic influences, Economics, Food purchasing, Food stores.
Abstract: Super Market Trends, a study concerning shopping habits of American food shoppers, was conducted for the Food Distribution Information Council of Super Market Institute in November 1975. Results of this survey and a 1974 survey are compared, both relating to positions on personal and country-wide economics as well as attitudes toward super markets. In addition, the 1975 survey contained questions on the Universal Product Code and computer-assisted check-out systems. Two charts are included giving percentage figures of the consumers' replies.

24-76
FOOD RETAILERS AND OPEN DATE LABELING.
Eileen Taylor, Charlene Price, Christine Hager
Natl Food Situation NFS-156: 30-33. May 1976.
1.941 S2F73
Consumer attitude, Consumer protection, Food products, Indus-

try role, Merchandising, Open dating, Surveys.
Extract: Results of a mail survey of food retailers indicate extensive use of open dating of food products, especially for dairy and other refrigerated products. Pull dates are commonly used but presentation methods vary considerably. Few open-dated products have explanations about the meaning of the date. Large retail firms are more enthusiastic about open dating and its advantages than medium and small size retailers. But retailers reported very little customer response to open dating. Voluntary open dating is likely to be extended to more food products by retailers.

25-76
CONVENIENCE FOODS - 1975 COST UPDATE.
Larry J Traub, Dianne Odland
Fam Econ Rev p. 26-33. Winter 1976.
A321.9 R31
Consumer economics, Convenience foods, Costs, Statistics.
Abstract: In 1975, ERS and ARS conducted a study to evaluate cost, volume of sales, home preparation time and use of fuel, and eating quality of selected convenience foods and their home-prepared counterparts. Costs were computed for 295 foods - 107 home-prepared and fresh foods and 188 convenience foods. Results indicated that 36 percent of the convenience foods studied had a cost per serving lower than their home-prepared or fresh counterpart.

26-76
FILL YOUR GROCERY CART WITH NUTRITION (GAME).
Alice Wiese
Illinois, Dept. of Instruction, Office of the Superintendent of Public Instruction
Springfield, Ill. 1 play sheet, 2 decks of cards, shoppers cost/quantity wheel. [1973].
TX356.F5 F&N AV
Consumer economics, Consumer education, Educational games, Purchasing.
With guide.
Extract: Better buying habits are taught to both students and consumers by playing a game. The game is an actual simulation of the real decisions with recent prices (i.e., June, 1973) faced at the super-market and by developing actual shopping skills within the game, the player learns concepts and skills that are adaptable to individual needs and situations.

NUTRITIONAL SCIENCE AND NUTRITION EDUCATION

27-76
INFLUENCE OF ORAL CONTRACEPTIVES, PYRIDOXINE (VITAMIN B6), AND TRYPTOPHAN ON CARBOHYDRATE METABOLISM.
P W Adams, Et Al
Lancet 1 (7963): [759]-764. Apr 10, 1976.
448.8 L22
Blood analysis, Blood glucose level, Carbohydrate metabolism disorders, Contraceptives, oral, Pyridoxine, Sugar, Tryptophan metabolism.
Extract: Carbohydrate metabolism and vitamin B6 status were assessed before and after pyridoxine administration in 46 women taking combined estrogen-progestagen oral contraceptives. Study 1 shows that 18 women with evidence of tissue depletion of vitamin B6 improved in glucose tolerance after vitamin B6 was administered. In study 2, the effects of trytophan and pyridoxine were studied in women on oral contraceptives and in patients with glucocorticoid excess.

28-76
THE BREAST-FEEDING OF TWINS.
Hutton A Addy
Environ Child Health 21 (5): 231-239. Oct 1975.
RJ1.J6
Breast feeding, Growth, Health, Infant feeding, Infants (To 2 years), Lactation, Questionnaires, Surveys, Weight.
Abstract: A study has been made of the pattern of feeding used by mothers of twin children. It has been found that a similar proportion of these children are breast-fed as are singleton children. Several other findings resulted from the survey. Of those twins breast-fed, over a third of them are exclusively breast-fed for under 1 month, and a similar proportion for up to 3 months. Most of the breast-fed twins are fed on demand. The incidence of illness in breast-fed twins appears low, although no definite conclusions can be drawn. Reasons for supplementary feeds and not breast-feeding at all are similar in both mothers of twins and singletons.

29-76
NUTRITION AND HEALTH OF THE ELDERLY.
Anthony A Albanese
Nutr News 39 (2): 5, 8. Apr 1976.
389.8 N957
Aging, Elderly (65 + years), Geriatrics, Gerontology, Nutrients, Nutrition, Nutritional adequacy.
Abstract: The aged often eat an inadequate diet. As a consequence, they are frequently deficient in proteins, various vitamins, iron and calcium. Selected clinical and biochemical observations are reviewed as related to variation in intake of specific nutrients, among them carbohydrates and fats, proteins, vitamin C, iron and calcium.

30-76
NUTRITIONAL ASPECTS OF BONE LOSS, PART 2.
Anthony A Albanese
Food and Nutr News 47 (2): 1, 4. Dec/Jan 1975/76.
389.8 F7332
Bone disorders, Bones, Clinical nutrition, Metabolic studies, Nutritional deficiencies, Surveys.
Extract: Extensive studies of males and females indicate that bone loss is an age-related problem and that adverse skeletal and alveolar bone health results from minimal allowances of protein and calcium. Preventive measures, either dietaries or supplements, are called for to counteract such deficiencies. Continued research is needed into the nutritional aspects of bone metabolism, calcium and protein, and other nutrients essential to bone health.

31-76
CLARABELLE THE COW (FILMSTRIP).
Bernardine Alexander
Hawaii, University, Cooperative Extension Service, 4H - Expanded Nutrition Program
[Honolulu] 21 fr. color. 35 mm. [n.d.].
TX379.C5 F&N AV
Child nutrition, Milk, Milk products, Nutrition, Nutrition education.
Abstract: A filmstrip and coloring book are used to demonstrate the benefits of milk. Through the adventures of "Clarabelle the Cow" and her "fairy cow-mulder", elementary school children ascertain where milk comes from, the differences between whole and skim milk, and products such as cheese and ice cream which are derived from milk. Emphasis is also given to the importance of milk for body growth and strong bones and teeth.

32-76
KAU KAU KEOKI'S MISSION TO MARS (FILMSTRIP).
Bernardine Alexander
Hawaii, University, Cooprative Extension Service
[Honolulu] 15 fr. color. 35 mm. [1974].
LB1587.N8K3 F&N AV
Child nutrition, Foods, Nutrition, Nutrition education.
With script manual.
Abstract: A filmstrip provides nutrition information to elementary students. The nutrition crewship lands on Mars and with the aid of the basic four crew, "Benny Bread", "Irving Ice Cream", "Pepe Papaya", and "Herman Hamburger", they teach primary facts about daily nutrition. Emphasis is given to eating the correct amount from each of the four food groups to ensure daily nutrition.

33-76
EATING RIGHT WITH HARV & MARV (MOTION PICTURE).
Alfred Higgins Productions
Los Angeles, Calif. 10 min. sd. color. 16 mm. 1976.
TX355.E22 F&N AV
Basic Four, Child nutrition, Food groups, Food habits, Nutrient intake, Nutrition education.
Abstract: Designed to teach elementary school children the value of sound nutrition, the body is compared to a piece of machinery that needs the right kind of fuel to run properly. The fuel the body needs comes from the four food groups: meat protein, vegetables and fruits, milk, and breads and cereals (grains). Examples of nutritious well-balanced, appetizing lunches are provided.

34-76
TOWARD THE VICTORY OF HEALTH (MOTION PICTURE).
American Dietetic Association
Chicago 15 min. sd. color. 16 mm. 1966.
TX353.T6 F&N AV
Dietetics, Dietitians, History, Nutrition.
Reviewed and reprinted 1976.
Abstract: A film presents diet and health information to the general public. Discussions center on comprehensive history of health and disease and diet information pertaining to nutrition deficiency and disease. Proper nutritional diets are emphasized as the key to preventive medicine and control of disease. In addition, the film describes how nutrition developed as a science and how dietetics developed as a profession.

35-76
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS; VII. PORK PRODUCTS.
Barbara A Anderson
J Am Diet Assoc 69 (1): 44-49. July 1976.
389.8 AM34
Fatty acids, Food analysis, Food composition tables, Lipids, Pork, Pork products.
Abstract: To derive food table values of fatty acid composition, a comprehensive review was made of the literature available since 1960 on the lipid composition of pork products. Tables of fatty acids per 100 gm fat are given for brains, heart, kidney, and liver and for the lean and fat portions of pork cuts. The tables show that these four organ meats contain

36-76

less total fatty acids and are richer sources of polyunsaturated fatty acids than are the selected muscle or adipose tissue. Tabulations are also given for fatty acids in 100 gm. Portions of raw and cooked pork cuts, sausages, luncheon meats, variety meats, and three popular sausages made with beef and pork meat.

36-76
OLLIE AND THE ORANGE; OR "I'D RATHER EAT AN ORANGE THAN BE ONE.".
Dorothy Westlake Andrews
[Van Nuys, Calif., Sunkist Growers, Inc.] 1 folio. [n.d.].
TX397.A5 F&N
Childrens stories, Citrus fruits, Instructional aids, Oranges, Taste.
A story with pictures for a flannelboard.
Abstract: That eating a variety of foods is more interesting than eating only one, is illustrated in this children's story accompanied by flannelboard figures. Ollie lives on an orange ranch with his parents, a pony, the chickens, and pigs, and his favorite, the orange trees. He loves oranges so much he wishes he could eat them every day, for every meal. His mother grants the wish, and Ollielearns that if only one or two oranges are eaten, they taste better than if they are eaten constantly. Teacher guidelines are included.

37-76
PEDRO'S GIFT TO OLLIE.
Dorothy Westlake Andrews
[Van Nuys, Calif., Sunkist Growers, Inc.] 1 folio. [n.d.].
TX397.A52 F&N
Childrens stories, Citrus fruits, Insect control, Instructional aids, Oranges, Pest control.
A story with pictures for a flannelboard.
Abstract: The story of how orange and citrus growers in California saved their groves from destruction from the cottony-cushion scale (a sap-sucking insect from Australia) by importing ladybugs from Australia to destroy them, is presented in a script accompanied by flannelboard figures. Pedro gives Ollie a gift of a pet, which turns out to be a small ladybug, and explains its importance to Ollie. Ollie's disappointment at not receiving a turtle or snake is abated, and he takes his new pet for a ride on his pony. Teacher guidelines are included.

38-76
SMILE, RALPH, SMILE.
Dorothy Westlake Andrews
[Van Nuys, Calif.] Sunkist Growers, Inc. 1 folio. 1971.
TX397.A53 F&N
Childrens stories, Citrus fruits, Instructional aids, Oranges, Smell, Taste.
A story with pictures for a flannelboard.
Abstract: The value of oranges is presented in this whimsical story of Ralph the purple dinosaur, who couldn't smile, accompanied by flannelboard figures. The school photographer told him to smile when he thought of something good to eat and he thought of an orange, and smiled. According to the story, today when dinosaurs have their pictures taken, the photographer says "orange" instead of "smile" and that is why you never see an unhappy dinosaur. Teacher guidelines are included.

39-76
ANTHROPOMETRIC-NUTRITIONAL SURVEY ON A SAMPLE OF THE OVER-65 YEAR OLD POPULATION OF THE VALLEY OF AOSTA.
Franco Angelico, Et Al
Nutr Rep Int 13 (5): 501. May 1976.
RC620.A1N8
Aging, Anthropometric measurements, Degeneration, Elderly (65 + years), Statistical data, Surveys.
Extract: On a sampling of 263 male and female Valdostan subjects 65 years or older, the following parameters have been analyzed: height, weight, triceps, and subscapular skin folds. In females, weight and triceps skin fold, and to a lesser degree height, results correlated with age. The subscapular skin fold did not present any modification with advancing age. In male subjects, only weight results correlated with age, even though in a moderate way.

40-76
TECHNIQUES OF BREAST-FEEDING.
R M Applebaum
Environ Child Health 21 (5): 273-279. Oct 1975.
RJ1.J6
Breast feeding, Education, Health education, Lactation, Methods.
Abstract: Knowledge of and interest in human lactation by physicians and mothers aid in accomplishing successful breast feeding. Milk, production and ejection (let down), breast massage and expression, and techniques of nursing are explained. Also included are drawings and photographs of these techniques. Prenatal conferences with the physician giving the mother-to-be this information to lead to successful breast feeding are endorsed.

41-76
APPLYING NUTRITIONAL STANDARDS.
W H O Chron 30 (3): 111-117. Mar 1976.
449.9 W892
Energy requirements (FAO), FAO/WHO, Nutrient requirements, Nutritional adequacy, Physical activity, Protein foods, Protein requirements (FAO).
Abstract: Reliable standards based on physiological requirements for estimating nutritional needs of populations are the subject from a FAO/WHO meeting report. Discussions center on problems of applying these standards in the following areas. food planning and evaluating nutritional status of population groups; validity of protein allowances to populations with high incidence of infectious diseases; classification of population activity levels; and acceptability of reference body weights.

42-76
FOOD FACTS FOR YOUNG PEOPLE.
Pauline Arnold, Percival White
New York, Holiday House 256 p. [1968].
TX355.A82 F&N
Adolescents (12-19 years), Children, Glossaries, Nutrition, Prediction, Weight control, World problems.
Abstract: The various aspects of food and their values and contributions to life are provided to young people. Proper use of food and knowledge of nutrients, their values, and their sources are stressed. Foods related to weight control and growth processes are also discussed. In addition, food fallacies, fads, and frauds are presented as well as an expose on food-borne and food-based diseases. Finally, world-wide food problems are described with projections for the future.

43-76
QUALITY OF HORTICULTURAL PRODUCTS.
V D Arthey
New York, Wiley 228 p. [1975].
SB318.A77 F&N
Food production, Fruits, Growth, Nutritional value, Quality control, Vegetables.
Abstract: In a readable form, this book sets out to presentthe characteristics by which the quality of a horticultural product can be assessed and to discover how they apply to the many markets to which horticultural crops are sent. Much of the text is concerned with the definition of and weighting accorded (for particular products) to the following quality-determining factors: nutritional value, color, texture, conditioning, size, shape, form, style, yield, flavor, plant health, processing quality, and seed quality. The way in which each of these factors applies to various horticultural crops is discussed with reference to the methods by which it can be measured and world grading systems in which the particular factor is of importance.

44-76
THE RELATIONSHIP OF THE AGE OF ONSET OF OBESITY TO THE SUCCESS OF ITS TREATMENT IN THE ADULT.
Margaret Ashwell
Br J Nutr 34 (2): 201-204. Sept 1975.
389.8 B773
Age groups, Clinical nutrition, Obesity, Research, Surveys, Therapeutic nutrition.
Extract: The results of a survey of 2118 men and women relating the age of the onset of obesity to the success of treating obesity in the adult are reported. Results showed that early-onset obesity was not resistant to treatment; those who had been obese since childhood lost just as much weight as those who had become fat as adults.

45-76
AVAILABILTY OF FOLATES FROM SOME FOODS.
S Babu, S G Srikantia
Amer J Clin Nutr 29 (4): 376-379. Apr 1976.
389.8 J824
Balance studies, Dietary surveys, Folic acid, Food intake determination, Foods, India, Urine analysis, Yeast.
Extract: Availability of folic acid from seven commonly used Indian foods and from yeast was studied in normal human subjects. The method consisted of measuring urinary excretion of folate after the ingestion of a known amount of folate. The mean availabilty of folic acid from different foods was more than 50 percent, except from brewer's yeast wherein approximately only 10 percent of of folate was available.

46-76
THE MARKETING CONCEPT APPLIED TO "SELLING" GOOD NUTRITION.
Pamela C Baird, Howard G Schutz
J Nutr Educ 8 (1): 13-17. Jan/Mar 1976.
TX341.J6
Consumer education, Foods instruction, Health, Marketing, Nutrition, Nutrition education, Nutrition knowledge.
Extract: Understanding the factors contributing to individual differences in food behavior and the degree to which each explains individual differences facilitates efficient communication of nutrition information and improvement of food habits. Food attitudes of ENEP homemakers analyzed with techniques used by marketing specialists to understand the consumer, accounted for an average of 51% of the variation in homemakers' level of dietary adequacy, duration in the ENEP program, and rate of food habit change.

47-76
PALATABILITY AND OTHER CHARACTERISTICS OF REPEATEDLY REFROZEN CHICKEN BROILERS.
R C Baker, Et Al
J Food Sci 41 (2): 443-445. Mar/Apr 1976.
389.8 F7322
Chicken, Food analysis, Frozen foods, Palatability ratings, Taste panels.

Abstract: The effects of refreezing broiler carcasses was evaluated by thawing and refreezing at -18 degrees or -30 degrees commercially processed frozen chicken, up to five times. Tests, including taste paneling, visual observationsfor sliminess and bone discoloration, total moisture, TBA values, shear values, and total viable counts, resulted favorably. Total drip and total losses were also calculated favorably. These results indicate that poultry can be safely refrozen several times providing the meat is handled properly.

48-76
PROXIMATE ANALYSIS, FREE AMINO ACID, VITAMIN AND MINERAL CONTENT OF MICROWAVE COOKED MEAT.
Ruth E Baldwin, Et Al
J Food Sci 41 (4): 762-765. 1976.
389.8 F7322
Amino acids, Convection ovens, Cooking methods, Food analysis, Meat, Microwave cooking, Minerals, Nutrient content determination, Vitamins.
Extract: Beef, pork, and lamb roasts were cooked by two MHz microwave ranges, one operated at 220V and one at 115V and by a conventional gas oven. The only significant effect related to power level of microwave ranges was retention of thiamine, riboflavin, and niacin which was less in meat cooked by the microwave 115V than by the other two methods. There was a trend toward less retention of sodium, chloride, phosphorus, and iron in meat cooked by microwaves than by the conventional method. Also, microwave cooking resulted in less formation of free amino acids than conventional cooking but total protein did not differ significantly.

49-76
THE VEGETABLE PASSION.
Janet Barkas
New York, Scribner 224 p. illus. [1975].
TX392.B3 F&N
Biographies, Food beliefs, Food habits, Vegetarians.
Abstract: Vegetarians, rather than food or diet, are the subject of this book. Many notable people have been vegetarians. Ms. Barkas traces vegetarian beliefs to prehistory. Among the well-known people whose lives and dietary practices she depicts are King Asoka (12th century) Pythagoras, Leonardo Da Vinci, George Bernard Shaw, Richard Wagner, Adolf Hitler, and Upton Sinclair.

50-76
DUAL ROLE OF ENVIRONMENTAL DEPRIVATION AND MALNUTRITION IN RETARDING INTELLECTUAL DEVELOPMENT.
Richard H Barnes
Amer J Clin Nutr 29 (8): 912-917. Aug 1976.
389.8 J824
Environmental factors, Intellectual growth, Malnutrition, Nutrition, Nutritional status, Poverty, Research, Social influences, Socioeconomic influences.
Abstract: Citing several recent studies on animals and a study of human children done during World War II, the author feels that the interaction between poor nutritional status and poor environmental stimulation must be a prominent factor in devising strategies to combat the intellectual retardation common to those living in poverty. He feels that malnutrition is not the only threat and a correction of social and environmental isolation may possibly counteract some of the results of malnutrition.

51-76
IRON ABSORPTION FROM SOUTHEAST ASIAN RICE-BASED MEALS.
Aung-Than Batu, Thein Toe, Thane Toe
Amer J Clin Nutr 29 (2): 219-225. Feb 1976.
389.8 J824
Asia, Iron balance studies, Rice, Special groups, diets, Vegetables.
Abstract: Non-heme iron absorption from three Burmese meals was measured using the method of adding extrinsic radioiron tracer to label the non-heme iron in the whole meals. Thirty-one healthy Burmese subjects were divided into three groups, each of which was given one type of meal. The absorption of reference ferrous ascorbate was also measured in all subjects and used to calibrate the observed absorption values when comparing different groups. Non-heme iron absorption from a Southeast Asian diet similar to the Burmese rice and vegetable diet would be insufficient to maintain iron balance. But is is improbable that such a diet is eaten all the time.

52-76
VITAMIN D: THE DISCOVERY OF ITS METABOLITES AND THEIR THERAPEUTIC APPLICATIONS.
Mary G Beale, Et Al
Pediatrics 57 (5): 729-741. May 1976.
RJ1.P42
Bone disorders, Hormones, Metabolic apparatus, Metabolism, Rickets, Therapeutic diets, Vitamin D.
Abstract: The last decade has seen major advances in the elucidation of vitamin D metabolism. Through intensive investigation, the enzymatic reactions involved in enhancing vitamin D activity have been defined. Isolation and synthesis of the active metabolites and their analogs have resulted in numerous studies in both animal and man. Several review articles have been written which trace the ascent of vitamin D to its primary role as a hormone in calcium-phosphorus homeostasis. This paper presents a summary of the information that has been published, the first section focusing on the properties of vitamin D and the second, exploring the influence of recentdiscoveries on the treatment of vitamin D related disorders. References are included.

53-76
TRY A LITTLE FITNESS FOR FUN: NUTRITION WEEK PROJECT IN AN URBAN COMMUNITY.
Linda E Beardall
Ill Teacher 19 (4): 209-212. Mar/Apr 1976.
LB1025.I4 F&N
Community involvement, Nutrition, Physical activity, Physical exercise, Physical fitness.
Abstract: Nutrition awareness on a community level was the goal of a Canadian nutritionist who experimented with a fitness contest. A point system was devised to measure the value of both nutrition and physical activity. Six community leaders served as experimental contestants, and this encouraged media coverage and public interest. The feedback from a variety of sources was positive.

54-76
EVALUATION AND REGULATION OF BODY BUILD AND COMPOSITION.
Albert Richard Behnke, Jack H Wilmore
Englewood Cliffs, N. J., Prentice-Hall 236 p. illus. [1974].
QP34.5B4 F&N (International research monograph series in physical education)
Anthropometry, Body composition, Body type, Diets, Exercise, Physical measurements.
Abstract: Presenting the views of a physician and a physiologist, this study deals with body composition and measurements in relation to sex differences, growth, and aging. The final section is concerned with exercise and dietary regulation of body composition. Physical measurement procedures described include anthropometry, densitometry, caliper-measured skinfolds, and radiogrammetry. A brief summary appears at the end of each chapter.

55-76
CHANGES IN FRYING FATS WITH BATTERS CONTAINING EGGS.
Marion Bennion, Karen Styler Stirk, Reggie Brenda Ball
J Am Diet Assoc 68 (3): 234-236. Mar 1976.
389.8 AM34
Analytical methods, Batters and doughs, Eggs, Experiments, Fats and oils, Food analysis, Frying, deep fat.
Abstract: When fats are used for frying, both physical and chemical changes occur. In this experiment, four batters were tested - with whole egg, without egg, with crude phospholipids and no egg, and with added fat and no egg. Corn oil and hydrogenated shortening were used for frying. Changes in color, phosphorus content, percentage of free fatty acids and NUAF fatty acid esters in the fats were studied and analyzed statistically. The results show that the presence of egg yolk or egg yolk phospholipids in the batter contribute to more free fatty acids and darkening of color in the frying fat.

56-76
PAINTPOT MCSTROKE'S MASTERPIECE.
Ginny Benson
[Van Nuys, Calif.] Sunkist Growers, Inc. 1 folio. 1973.
TX397.B4 F&N
Childrens stories, Citrus fruits, Color in foods, Instructional aids, Oranges.
A story with pictures for a flannelboard.
Abstract: A fantasized version of how oranges got their color is presented in this children's story accompanied by flannelboard figures. Lucy wanders into an orange grove while her father fixes a flat tire and meets Paintpot McStroke. Mr. McStroke is checking the color of the oranges, which he does every 100 years or so. He says in the beginning he took a little red from the sun and the brightest yellow from the rainbow and mixed them together to get a color as good as the fruit itself. Teacher guidelines are included.

57-76
FEAR OF FRYING.
Alan Berg
J Am Diet Assoc 68 (4): 311-316. Apr 1976.
389.8 AM34
Food supply, Malnutrition, Nutrition education, Nutrition policy, Nutritional rehabilitation, Nutritionists, Starvation, World problems.
Abstract: The importance of the nutrition community acting as a major advocate on behalf of the world's malnourished is emphasized. The nutrition community is directed to mobilize their energies and talents in three areas. First they must broaden their views of nutrition in relation to the work to be done. Second, they must take on roles of nutrition education. Third, the international nutrition community should form an intelligent and well-informed working group on behalf of nutritional change.

58-76
THE ATHEROSCLEROSIS PROBLEM: PEDIATRIC AND DIETARY ASPECTS.
Sander G Bergman
Clin Pediatrics 14 (1): 61-65. Jan 1975.
RJ1.C5 F&N
Atherosclerosis, Cardiovascular disorders, Children, Dietary factors, Health, Preventive nutrition.
Extract: Arteriosclerotic vascular disease begins in childhood. The most common and serious disorder must be of concern to all those caring for the health of children, including pediatricians, dieticians, and parents. Considerations are given to the possibilities of altering the basic American diet

58-76
to one lower in saturated fats and cholesterol.

59-76
AVAILABILITY, USE, AND INTERACTION OF IRON IN FOOD.
T C Bibeau, F M Clydesdale
Food Prod Dev 10 (4): 130, 132-134. May 1976.
HD9000.1.F64
Anemia, Biochemistry, Iron, Iron balance studies, Iron-deficiency anemia, Minerals, Nutrients.
Abstract: Iron is necessary to the body in maintaining respiration and oxygen transport. Iron-containing compounds in the body are described as is absorption of iron from food. Furthermore, dietary iron sources, fortifications and absorption-reducing compounds as well as absorption-increasing compounds are all discussed.

60-76
QUALITY COMPARISONS OF ROOM RIPENED AND FIELD RIPENED TOMATO FRUITS.
C A Bisogni, G Armbruster, P E Brecht
J Food Sci 41 (2): 333-338. Mar/Apr 1976.
389.8 F7322
Flavor, Food analysis, Food quality, Tomatoes.
Extract: Quality comparisons were made on mature green and firm red tomatoes of three cultivars harvested at different times throughout the season. Quality measurements included reduced ascobic acid content, locular material content, pH, titratable acidity, soluble solids content, soluble solids-acidity ratio, and moisture content.Field ripened fruits contained greater ascorbic acid and better overall quality and flavor. Correlations were also made between quality measurements and sensory evaluations.

61-76
PREVALENCE OF MALNUTRITION IN GENERAL MEDICAL PATIENTS.
Bruce R Bistrian, Et Al
J Amer Med Assoc 235 (15): 1567-1570. Apr 12, 1976.
448.9 AM37
Anthropometry, Malnutrition, Nutritional status, Nutritional surveys, Protein-calorie malnutrition, Research.
Extract: Surveys were conducted in the general medical wards of an urban teaching hospital. The techniques of nutritional assessment were anthropometric measures. The prevalence of protein-calorie malnutrition was 44 percent or greater by these criteria. These results were reproducible without significant variation between surveys. Compared with similar surveys among surgical patients, medical patients were more depleted calorically but had better protein status. Significant protein-calorie malnutrition occurs commonly in municipal hospitals in both medical and surgical services.

62-76
THE DIETS OF PRESCHOOL CHILDREN IN NEWCASTLE UPON TYNE, 1968-71.
Alison E Black, W Z Billewicz, A M Thomson
Br J Nutr 35 (1): 105-113. Jan 1976.
389.8 B773
Child nutrition, Dietary study methods, Food habits, Food intake determination, Growth, Health, Physical development, Preschool children (2-5 years), Surveys.
Extract: A semi-longitudinal intensive study designed to measure the health and growth in a sample of preschool children in Newcastle upon Tyne, 1968-1971 is described. Reports include the dietary findings and their relationships to age, sex, socio-economic status, family size, weight, and rate of gain. Although the samples were too small to yield statistically definite results from all aspects, the findings help to confirm or extend previously published findings.

63-76
ENERGY EXPENDITURE AND CONSUMPTION OF MATURE, PREGNANT, AND LACTATING WOMEN.
Mary Wilson Blackburn, Doris Howes Calloway
J Am Diet Assoc 69 (1): 29-37. July 1976.
389.8 AM34
Energy requirements (FAO), Food consumption, Lactation, Pregnant women, Weight gain.
Abstract: Energy expenditure and consumption of mature, pregnant women at three stages of gestation and post partum, as indicated by individual metabolic data, activity records, and food diaries, are reported. The mature, pregnant women were relatively inactive, respective of occupation where lactating and non-lactating post partum women were significantly more active than when they were pregnant. Dietary records of women during various gestational periods indicated that energy intakes caused substantial weight gains during pregnancy. However, energy intakes of lactating women were far below the estimated requirement and intakes of non-lactating women were even lower than those of lactating women and reflected an intentional effort toward weight reduction.

64-76
BASAL METABOLIC RATE AND WORK ENERGY EXPENDITURE OF MATURE, PREGNANT WOMEN.
Mary Wilson Blackburn, Doris Howes Calloway
J Am Diet Assoc 69 (1): 24-28. July 1976.
389.8 AM34
Basal Metabolic Rate (BMR), Behavior modification, Energy, Energy metabolism, Pregnant women, Weight gain.
Abstract: Resting and working metabolic rates and physical fitness of twenty-one mature women were studied at various intervals during the last half of pregnancy and in sixteen of them again eight to twelve weeks postpartum. Results of the study indicated that basal metabolic rate and body weight rise during pregnancy, resulting in greater energy requirement at fixed work rates. The pregnant woman adjusts to this condition by slowing down her work pace.

65-76
STRATEGIES AND TACTICS IN THE USE OF ANTI-OBESITY DRUGS.
J E Blundell
Lancet 1 (79.3): 804. Apr 10, 1976.
448.8 L22
Anorexia, Behavior modification, Drugs, Obesity, Weight control.
Abstract: Anoretic drugs suppress hunger in some fat people. However, besides hunger, eating habits and social procedures affect overweight people's food intake. Behavioral self-control techniques taught to the patient can lead to self-management of responses to stimuli which initiate eating. Therefore, combined behavioral and drug therapy may be more effective than anoretic drugs alone.

66-76
THE MUSHROOM CENTER DISASTER.
N M Bodecker
New York, Atheneum 48 p. illus. 1974.
PZ7.B6 F6N
Childrens stories, Disposables, Food waste, Sanitation, Waste disposal.
Abstract: The problems of food-waste cleanup and sanitation are depicted in a children's allegory. A travel-weary beetle finds a perfect home for himself among congenial neighbors. But when the remains of a picnic (Barbecue sauce, potato chips, candy wrappers, empty bottles, tuna fish, etc.) are tossed away on Mushroom Center, Beetle devises a brilliant cleanup plan. Worthy of mention is the ingenious plumbing scheme utilizing a tin can for a watertower and drinking straws as pipes.

67-76
POLICE ROLL CALL FOR BETTER NUTRITION.
Kathy Ann Bogan
J Nutr Educ 8 (1): 32. Jan/Mar 1976.
TX341.J6
Audiovisual aids, Educational methods, Health, Instructional materials, Nutrition, Nutrition education, Occupations, Teaching methods, Televised instruction.
Abstract: Occupational health education as related to job performance in the police profession is discussed. Emphasis is given to the Occupation Health Program in the District of Columbia and the audiovisual programs made for the Metropolitan Washington Police Department (MWPD). The videotape programs, one of which is on weight control and the other a round table on eating problems, have proved to be an effective method for communicating information.

68-76
NUTRITION AND MENTAL HEALTH: WHAT IS THE RELATIONSHIP?
Kathy Ann Bogan
Occupational Health Nursing 24 (2): 17-20. Feb 1976.
RA966.O25
Food habits, Health, Mental disorders, Mental health, Nutrient excesses, Nutrition, Obesity, Psychological aspects.
Abstract: The relationship between nutrition and mental health and specifically the two problems of obesity and schizophrenia are discussed. Topics given emphasis are usual eating habits stemming from psychological or social problems, the tight interrelationship of obesity and mental illness, causes of obesity, weight control and reduction, vitamin therapy for mental health problems, and the casual relationships of obesity and mental health.

69-76
NUTRITION IN NURSING.
Lorraine Stith Boykin
Flushing, N.Y. Medical Examination Pub. Co. 256 p. illus. [1975].
RC620.5.B6 F6N (Nursing outline series)
Health, Nurses, Nursing education, Nutrition, Nutrition education, Therapeutic and special diets.
Abstract: Basic facts of nutrition for students of nursing are provided in an outline approach facilitating the reader in referring to selected topics. Discussions include the various aspects of therapeutic nutrition, scientific facts on basic nutrition, detailed nutrition knowledge, and recommendations for implementing nutrition knowledge in working nursing care situations. In addition, key words, selected study questions, and pertinent reference sources are included.

70-76
EVALUATION OF THE OBESE PATIENT. 1. AN ALGORITHM.
George A Bray, Et Al
J Amer Med Assoc 235 (14): 1487-1491. Apr 5, 1976.
448.9 AM37
Blood analysis, Medical examinations, Medical factors, Obesity, Weight gain.
Abstract: Assessment of the obese patient requires both clinical and laboratory techniques. One approach for evaluating obese patients is to classify them according to either an anatomic or etiologic diagnosis. Another approach is to categorize patients according to those contributory factors that may not be diagnostic entities, but must be taken into consideration in caring for the patient and aiding him in changing

his eating behavior.

71-76
TREATMENT AND MANAGEMENT OF OBESITY.
George A Bray, John E Bethune
Hagerstown, Md., Medical Dept., Harper & Row 149 p. illus. [1974].
RC628.T7 FSN
Behavior modification, Obesity, Therapeutic and special diets, Weight control.
Contents. - I. Pathophysiology of obesity. - II. Some clinical aspects of obesity. - III. newer approaches to the treatment of obesity.
Abstract: Based upon a post graduate course entitled "The obese and their ills," and offered to the medical community in 1972 by the University of California, these papers deal with the causes of obesity, related metablic disorders, and methods of treatment including diet and exercise, behavior modification, drugs, and surgery.

72-76
GRADUATE STUDENTS AND FACULTY LEARN BEHAVIOR THERAPY OF OBESITY.
Dennis R Brightwell, Catherine L Sloan
J Nutr Educ 8 (2): 71-72. Apr/June 1976.
TX341.J6
Behavior modification, College students, Graduate study, Obesity, Therapeutic and special diets, Therapy, Weight reduction.
Extract: As part of a graduate nutrition course, ten students and a faculty member were given didactic and clinical experience in the behavioral treatment of obesity by a psychiatrist with practical knowledge of such techniques. Information on operant conditioning theory and its application to overeating were presented in two 2-hour lectures. A therapist manual written in dialog form was also provided to the students. Each student assumed responsibility for treating at least one patient during a 26-week weight reduction program using the behavioral techniques learned. Not only did most patients achieve satisfactory weight loss, but also the students acquired a valuable skill.

73-76
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS: V. UNHYDROGENATED FATS AND OILS.
Carol A Brignoli, John E Kinsella, John L Weihrauch
J Am Diet Assoc 68 (3): 224-225, 228-229. Mar 1976.
389.8 AM34
Analytical methods, Fats and oils, Fatty acids, Food analysis, Unsaturated fats, Vegetable fats.
Extract: A summary provides representative values for the fatty acid composition of unprocessed vegetable fats, vegetable oils, and animal fats. The data for these unprocessed fats and oils are identical with those of the processed, but unhydrogenated fats and oils. Calculations to convert the fatty acid methyl ester data to grams fatty acid per 100 gm. food are discussed, and the converted data are presented in tabular form. Climatic and cultivar effects on the fatty acid composition of some of these oils are reviewed.

74-76
HOW A MOTHER AFFECTS HER UNBORN BABY.
Jane E Brody
[New York] Fawcett Publications [7] p. 1970.
TX361.P7H6 FSN
Drugs, Fetal growth, Maternal-fetal exchange, Physical health, Pregnancy, Pregnancy diets, Vitamins.
Reprinted from "Woman's day magazine" by U.S. Dept. Of Health, Education, and Welfare.
Abstract: The affects of expectant mothers' intake of drugs, food, or any other substances on their unborn children are discussed. Emphasis is placed on getting to a doctor or a maternity clinic as soon as pregnancy is suspected and to keep returning for regular checkups. In addition, it is stressed that following the doctor's advice pertaining to drug use, proper diet, and exercise during pregnancy is absolutely essential to the unborn baby's health.

75-76
DEATH AT AN EARLY AGE.
Lester R Brown
UNICEF News 85 (3): 3-9. 1975.
HT701.U5 FSN
Child nutrition, Developing nations, Health services, International programs, Malnutrition, Population growth, Poverty, Preventive nutrition.
Abstract: The alarming increase in malnutrition occurring in underdeveloped countries is discussed. Factors contributing to this increase are described as widespread poverty and rapid population growth. The President of the World Watch Institute calls for a global strategy to reverse the trend of growing deterioration in child nutrition.

76-76
THE DIETARY STATUS OF PRACTICING MACROBIOTICS: A PRELIMINARY COMMUNICATION.
P T Brown, J G Bergan
Ecol Food Nutr 4 (2): 103-107. 1975.
TX341.E3
Diet patterns, Dietary factors, Food beliefs, Food restrictions, Vegetarian diets, Zen macrobiotic diet.
Extract: Ten-day dietary records from eight subjects consuming Zen Macrobiotic diets suggested that low intakes of energy, riboflavin, and calcium could adversely affect the nutritional status of adults. According to the Recommended Dietary Allowances for the United States, the intake of iron and niacin were inadequate for women and men respectively. One dietary record pointed out the danger of a severe overall nutritional inadequacy when the macrobiotic regimen was applied to infants.

77-76
MICROCRYSTALLINE CELLULOSE REPLACEMENT IN CAKES AND BISCUITS.
Katherine D Brys, Mary E Zabik
J Am Diet Assoc 69 (1): 50-55. July 1976.
389.8 AM34
Baked goods, Diets, Fiber, Microcrystalline cellulose, Obesity, Weight reduction.
Abstract: Reducing caloric content of cakes and biscuits byincreasing fiber content is a new dietary idea offered to weight-reducers. Microcrystalline cellulose (MCC) is described as a metabolically inert bulking agent which can be substituted for flour to reduce calories of baked products. Moreover, inclusion of MCC in calorie-restricted diets resulted in greater weight loss in obese rats than obese rats fed calorie-restricted diets without MCC. In addition, by increasing dietary fiber, MCC may also aid in preventing certain intestinal disorders, such as diverticulosis and related diseases.

78-76
COST EFFICIENCY OF FOODS FOR SATISFYING PROTEIN NEEDS.
Douglas R Buck, Arthur W Mahoney, Deloy G Hendricks
Nutr Rep Int 14 (1): 13-23. July 1976.
RC620.A1N8
Cost effectiveness, Dairy foods, Eggs, Grain products, Plant sources of foods, Pod vegetables, Proteins, plant, Root, tuber and bulb vegetables.
Extract: The cost efficiency of several foods for satisfying protein needs in assessed with considerable variation in results. These results were obtained by taking into account both the quality and quantity of protein found in them. Results are presented in tables for identification and comparison. Using foods in combination in most instances appears to improve the cost efficiency. Vegetable protein sources may be more efficient for adult humans than they are considered to be, especially when used in conjunction with eggs and dairy products. Some grains may be valuable protein sources.

79-76
VITAMIN C IN TOMATOES: COMPARISON OF TOMATOES DEVELOPED FORMECHANICAL OR HAND HARVESTING.
Jean Burge, Et Al
Ecol Food Nutr 4 (1): 27-31. 1975.
TX341.E3
Ascorbic acid, Food composition, Tomatoes, Vitamins.
Extract: Variety does affect the ascorbic acid content of tomatoes. However, the tomatoes currently being developed for mechanical harvesting have as high ascobic acid concentrations as those developed for more conventional harvesting. Tomatoes of the same variety, grown in different areas may have vitamin C concentrations which deviate as much as 17 percent from the average value for that variety whether developed for mechanical or hand harvesting.

80-76
MALNUTRITION IN THE WESTERN PACIFIC REGION.
H J L Burgess, Ann P Burgess
W H O Chron 30 (2): 64-69. Feb 1976.
449.9 W892
Asia, Developing nations, Malnutrition, Nutritional status, Socioeconomic influences, South Pacific.
Extract: A review of conditions due to malnutrition in Western Pacific Region shows that protein-energy, malnutrition, anaemia, goitre, xerophthalmia, and riboflavin deficiency are probably the most common. The problems raised by imprecise knowledge of etiological aspects and the adverse effects on staff training and performance together with the difficulty of mounting logical remedial programs without cost-benefit data on their relative effectiveness are discussed.

81-76
A DEFICIENCY OF DIETARY FIBER MAY BE ONE CAUSE OF CERTAIN COLONIC AND VENOUS DISORDERS.
D P Burkitt
Am J Digestive Diseases 21 (2): 104-108. Feb 1976.
448.8 AM324
Deficiency diseases and disorders, Fiber, Food-related disorders, Gastrointestinal disorders.
Abstract: Dietary fiber and its relation to certain diseases are evaluated. The strength of the evidence supporting these hypotheses varies. There is no doubt of the effect of fiber deficiency in constipation. Diverticular disease, caused by fiber-depleted diets, is a strong theory approaching fact. Appendicitis, hemorrhoids, hiatus hernia, bowel cancer, and varicose veins, resulting from consumption of fiber-depleted foods, is a well supported theory. These hypotheses attempt to explain the epidemiological features and the interrelationships of certain characteristically Western diseases. They postulate that fiber-depleted diets may play a role in the cause of each disease without necessarily being a sole cause of any.

82-76
NUTRITION DURING PREGNANCY AND LACTATION. rev. [ed.].
California, Dept. of Health, Maternal and Child Health Unit
[Sacramento] 108 p. [1975].

83-76

TX361.P7C35 1975 F&N
Lactation, Maternal and child health, Nutrient sources, Pregnancy, Pregnancy and nutrition.
A supplement to Standards and recommendations for public prenatal care, California State Dept. of Public Health.
Extract: Health care professionals are updated with a summary of the best current information available on perinatal nutrition regarding its effect on maternal and child health. Specific discussions include ethnic dietary practices, tools for nutritional assessment, and guidelines for nutritional management during pregnancy and lactation as well as a review of the significance of nutrition during these periods of early human growth and development. Sample evaluation materials (Nutrition Questionnaire and Prenatal Nutritional Data form) are enclosed.

83-76
CANNED AND BOTTLED ORANGE JUICE.
Consumer Reports 41 (8): 441-442. Aug 1976.
321.8 C762
Ascorbic acid, Canned foods, Merchandise information, Orange juice.
Abstract: Eight canned and two bottled orange juice brands were tested and rated on the basis of taste, vitamin C content, and cleanliness. All the canned juices had a metallic flavor and aroma, six of the brands had high insect counts. The taste of the bottled juices was found to be on a par with the frozen concentrates in the third ratings group. Although both the canned and bottled products were comparable to the concentrates in vitamin C, the article concludes that it's hard to find a good reason to choose canned or bottled juice.

84-76
COMMON SENSE NUTRITION; A GUIDE TO GOOD HEALTH FOR YOUR FAMILY.
Ruth Little Carey, Irma Bachmann Vyhmeister, Jennie StagHudson
Mountain View, Calif. Pacific Press Pub. Association 166 p. [1971].
TX355.C35 F&N
Family nutrition, Health, Home economics, Meal planning, Nutrition.
Extract: A guide to good nutrition is offered to modern homemakers to keep family members more healthy, peppy, and attractive. Topics discussed include meal planning, budgeting, and making satisfying sack lunches. Explanations on carbohydrates, fats, and proteins; their functions in the body; and the best source of each are provided. Vital information on vitamins, food fads, calories, the role of minerals in good health, and tips on meal preparation are also included.

85-76
FOOD COMPOSITION TABLES FOR USE IN THE ENGLISH-SPEAKING CARIBBEAN.
Caribbean Food and Nutrition Institute
Kingston, Jamaica 115 p. 1974.
TX551.C3 F&N
Amino acids, Cholesterol, Fatty acids, Food composition (A.P.), Food composition tables, Food groups.
Supported by the Pan American Health Organization and the Food and Agriculture Organization of the United Nations.
Abstract: Food items commonly found in municipal and parish markets and supermarkets are grouped under 12 headings suggested by FAO for reporting food consumption surveys. Values are given for water and nutrient content, amino acid content, and cholesterol. Indexes of common names and of scientific names are included.

86-76
NUTRITION EDUCATION AT THE UNIVERSITY LEVEL.
K J Carpenter
Proc Nutr Soc 35 (1): 117-123. May 1976.
389.9 N953
Colleges, Curriculum evaluation, Health education, Higher education, Nutrition education.
Abstract: University education in any scientific subject is full of paradoxes. As for the subject of nutrition, there is controversy about its nature and scope. The term is applied to both the science and the practice. The special feature of nutrition education at the university level is that it must provide both for people who will be going on to engage in the practice of nutrition and teaching at lower levels and for people who will be going on to question whether these are facts at all and trying to find and test entirely different ways of looking at the subject. Discussions focus on various methods for delivering the different types of nutrition education required by these different student groups.

87-76
DISEASE-MEDICATION RELATIONSHIPS IN ALTERED TASTE SENSITIVITY.
Jo Ann Simon Carson, Annette Gormican
J Am Diet Assoc 68 (6): 550-553. June 1976.
389.8 AM34
Anorexia, Appetite, Hospitals, Medicine, Nutritional status, Patient care, Taste sensitivity.
Extract: Reviewing evidence of abnormal taste activity elicits several factors which can change a patient's taste activity. Consideration of his diagnosis, his nutritional status, and the treatment he is receiving or has received can offer further understanding of his perceptions of food. Future studies will furnish more information about how the patient's ability to taste and smell may be altered, and thus affect his attitude toward food.

88-76
BE WISE! FOOD FACTS YOU SHOULD KNOW.
Cereal Institute
[Chicago] 11 p. illus. [1976].
TX395.C3 F&N
Breakfast, Breakfast cereals, Convenience foods, Food habits, Food preferences, Fortification agents, Nutrition, Nutritional labeling.
Abstract: The importance of breakfast and how the newly vitamin-fortified cereals contribute to nutritional breakfast is stressed for the American public. Discussionshighlight that breakfast should provide approximately 25 percent of the day's nutrients and calories. The cereal industry is helping to provide Americans with nutritious breakfasts through vitamin-fortified and quick-to-serve foods, nutrition labeling on all products, and instructional materials for nutrition education.

89-76
BREAKFAST CEREALS AS A SOURCE OF FIBER.
Cereal Institute, inc.
Chicago 4 l. [1976].
TX577.C4 F&N
Breakfast cereals, Diet patterns, Dietary factors, Fiber, Gastrointestinal disorders.
Abstract: The Cereal Institute offers information on fiber in cereals. A chart shows the percentage of fiber in various cereal foods and the grams of fiber per one-ounce serving. The recent interest in fiber has been stimulated by a British surgeon and colleagues who observed that rural Africans, who have a high-fiber diet, have low incidence of the types of intestinal diseases from which urban and Western man suffer (appendicitis, hemorrhoids, etc). Fiber is present (in forms like cellulose, and pectin) only in foods of plant origin.

90-76
CEREAL: THE AMERICAN WAY AT BREAKFAST.
Sch Foodserv J 30 (6): 17. June 1976.
389.8 SCH6
Breakfast, Breakfast cereals, Convenience foods, Food habits, Nutrition, United States.
Abstract: According to the Fourth National Household Menu Census study 13 percent of the American public does not eat breakfast and that ready-to-eat (RTE) cereal is the most popular American morning meal. Because the role of ready-to-eat cereals has changed from being one of several components of the meal to becoming the mainstay in many breakfasts, cereal manufacturers have added select nutrients to their products in order to be consistent with dietary needs and patterns. Finally, school health leaders are helping students and consumers understand the evolution and role of convenience foods in today's life styles, and use nutrition labeling as an aid in selecting foods.

91-76
IRON AND IMMUNOCOMPETENCE.
R K Chandra
Nutr Rev 34 (5): 129-132. May 1976.
389.8 N953
Deficiency diseases and disorders, Disease prevention, Immunity, Iron, Iron-deficiency anemia.
Abstract: The effect of iron status on immunocompetence and thereby on susceptibility to infection is discussed for clinical nutritionists. Studies indicate that, thus-far, the answer is not clear. However, vulnerability to infection based on an individual's state of iron nutrition must be the net result of the effect of iron or the lack of it, on microbial growth on the one hand and the host immune response on the other.

92-76
CHILDHOOD ANTECEDENTS OF ADULT OBESITY - DO CHUBBY INFANTS BECOME OBESE ADULTS?
Evan Charney, Et Al
New Engl J Med 295 (1): 6-9. 01 july 1976.
448.8 N442
Case studies, Infants (To 2 years), Obesity, Records (Forms), Surveys, Weight, Young adults (20-34 years).
Abstract: An investigation was conducted to determine whether obese infants tend to become obese adults. Subjects, who were born between 1945 and 1955 and were also overweight babies, were located and their present weight determined. Thirty-six percent of those exceeding the 90th percentile as infants were overweight adults. Significant increases in adult obesity were evident when infants exceeded the 75th percentile that was independent to their height. Social class, educational level, and parental weight all correlated with adult weight. Sex and ordinal position did not. The data suggest that infant weight correlates strongly with adult weight independently of other factors considered.

93-76
ROLE OF LACTATION IN THE NUTRITION OF LOW SOCIO-ECONOMIC GROUPS.
Adolfo Chavez, Celia Martinez, Hector Bourges
Ecol Food Nutr 4 (3): 159-169. 1975.
TX341.E3
Breast feeding, Disadvantaged groups, Lactation, Milk, Nutrient requirements, Supplementary feedings.
Extract: A longitudinal study was made of the production and consumption of milk of mother-child units in a poor and inadequately nourished rural community. Results indicated that

mothers with supplemented diets during gestation produced a higher volume of milk during the first six months of lactation and that their milk was more dilute but did not differ significantly in total solid content from mothers with non-supplemented diets.

94-76
TRACE ELEMENTS: ADVENTITIOUS YET ESSENTIAL DIETARY INGREDIENTS.
J K Chesters
Proc Nutr Soc 35 (1): 15-22. May 1976.
389.9 N953
Dietary standards, Nutrient content determination, Nutrient requirements, Nutrient values, Trace elements.
Extract: Fourteen trace elements, chromium, cobalt, copper, fluorine, iodine, iron, manganese, molybdenum, nickel selenium, silicon, tin, vanadium, and zinc, have been shown to be essential for animals. Clear evidence of a human requirement exists for only about half of these elements but in these instances the signs of deficiency often correspond closely with those observed in experimentalanimals. It is likely that most of the elements essential for other mammals are also essential for man, but in the past only two trace elements, Fe and I, have been evaluated in human diets. Suggestions to remedy the existing deficiencies in the remaining trace elements are provided.

95-76
EGG SUBSTITUTES: CHEMICAL AND BIOLOGIC EVALUATIONS.
M T Childs, J Ostrander
J Am Diet Assoc 68 (3): 229-234. Mar 1976.
389.8 AM34
Analytical methods, Chemical composition, Egg substitutes, Eggs, Food analysis, Food composition, Food substitutions, Nutrient content determination, Nutrient values.
Abstract: Since egg yolk is high in cholesterol, egg substitutes have been developed. Chemical and biologic evaluations were made in a study of dried whole egg, a refrigerated liquid egg substitute, a powdered egg substitute, and a commercial egg yolk replacer. Although egg substitutes contain less lipid, cholesterol and phospholipid than whole egg, study-controlled rat growth was best on the dried whole egg diet with or without supplements. Methods used for determining these results are described.

96-76
THE CONCEPT OF ESSENTIAL AMINO ACIDS IN HUMAN NUTRITION - A NEED FOR REASSESSMENT.
R G Chitre, Et Al
Indian J Nutr Diet 13 (4): [101]-113. Apr 1976.
QP141.A1J6
Amino acid metabolism disorders, Amino acids, India, Low income groups, Malnutrition, Nutritional surveys.
Extract: The amino acid intake of two sets of population subsisting on a marginal food intake (for long periods) have been surveyed. It has been found that their diets are deficient in a number of amino acids of essential nature without any symptoms of the specific amino acid deficiencies. It therefore appears that the needs of human subjects for these nutrients warrant reassessment.

97-76
HOW TO DESIGN A NEW AMERICAN NUTRITIONAL LIFE STYLE WITHOUTREALLY TRYING.
George Christakis
What's New Home Econ 40 (8): [1]-2, 7. Apr 19, 1976.
321.8 W55
Arteriosclerosis, Cardiovascular disorders, Cholesterol, Cholesterol-low diets, Coronary heart disease, Diet improvement, Nutrition concepts, Preventive nutrition.
Abstract: In attempting to prevent coronary heart disease in this country, suggestions are offered to redesign the American nutritional pattern. Three factors are given emphasis in the discussions of the disease. The risk factors of coronary heart disease are now known, coronary heart disease is amenable to substantial if not complete control, and, health professionals and the public are not using vital knowledge already available. A "Prudent Diet" is suggested as the new nutritional way of life that is needed to combat coronary heart disease.

98-76
PROBLEMS IN SIBLING MATCHING DESIGNS: A CASE REPORT.
Niels Christiansen, M Guillermo Herrera
Ecol Food Nutr 4 (3): 153-158. 1975.
TX341.E3
Development, Intellectual ability, Intellectual growth, Mental development, Nutrition.
Extract: A pilot project was conducted to study malnutrition relative to cognitive development utilizing a design of sibling matching to control social and health variables. Results show matching is partially effective for controlling non-nutritional factors. Problems impeding control included inaccessability of nutritional, social, and health history in older siblings; age inhomogeneity within younger and older groups; and differences between experimental and control groups in the relationship of social covariates to the dependent variable.

99-76
NUTRITION AND DENTISTRY: A JOINT EDUCATIONAL APPROACH TO SNACKS AND LUNCH TIME TREATS.
Debbie Chute
Ill Teacher 19 (4): 216-224. Mar/Apr 1976.
LB1025.I4 FNM
Dental health, Nutrition education, Nutritional value, School children (6-11 years), Snacks.
Abstract: Common lunch and snack foods are discussed in terms of their dental and nutritional values. Teachers and parents become cooperatively involved in teaching their children to make wise lunch food choices. The technique of setting up a Lunchie Bunch Lunch Club for third-graders is discussed, as well as a Dental-Nutrition Position Paper which can be adapted for other grade levels.

100-76
CHILDHOOD OBESITY.
Platon J Collipp
Acton, Mass., Publishing Sciences Group 160 p. illus. [1975].
RJ399.C6C5 FNM
Child nutrition, Obesity, Therapeutic and special diets, Weight control.
Abstract: Causes, implications, and treatment of obesity in children and adolescents are discussed by physicians and psychiatrists. The problem is becoming apparent even in the nursery schools. Overeating is the most common cause of overweight, but medical reasons do exist and are discussed.

101-76
NUTRITIONAL STATUS OF HEAD START AND NURSERY SCHOOL CHILDREN. I. FOOD INTAKE AND ANTHROPOMETRIC MEASUREMENTS.
Richard A Cook, Et Al
J Am Diet Assoc 68 (2): 120-126. Feb 1976.
389.8 AM34
Anthropometric measurements, Child development, Food intake, Head Start, Nursery schools, Nutritional status, Preschool children (2-5 years).
Abstract: The nutritional status of a group of children enrolled in a Head Start program was assessed before and after the children were in the program. Food intake data and anthropometric measurements were collected. Similar recordings were made of a group of middle-income children attending a university nursery school. Both groups had high protein intakes, and meals consumed at Head Start improved calcium and ascobic acid intakes. Iron intakes were low for both groups both in Fall and Spring. Adequate and similar growth was indicated for all children by the anthropometric measurements. In addition, food intake information on the mothers was collected and compared.

102-76
NUTRITIONAL STATUS OF HEAD START AND NURSERY SCHOOL CHILDREN. II. BIOCHEMICAL MEASUREMENTS.
Richard A Cook, Roger A Hurlburt, Frederick H Radke
J Am Diet Assoc 68 (2): 127-132. Feb 1976.
389.8 AM34
Anemia, Biochemistry, Head Start, Hemoglobin, Iron, Iron-deficiency anemia, Nursery schools, Nutritional status, Preschool children (2-5 years).
Abstract: A study was made to determine the nutritional status of a group of Head Start children and a group of nursery school children. Biochemical measurements were performed to indicate iron and protein nutrition. Blood and urine samples were utilized both in Fall and Spring. In the beginning, nursery school children had higher hemoglobin and hemacrit levels and mean corpuscular volume than Head Start children. In the Spring, Head Start children who had previously shown signs of anemia had improved in iron status. Both groups had adequate protein levels. Methods of testing and tables giving test results are included.

103-76
ANALYSIS OF NUTRITION CURRICULUM GUIDES AT THE K-12 LEVEL.
Katherine A Cooper, Christine E Go
J Nutr Educ 8 (2): 62-66. Apr/June 1976.
TX341.J6
Curriculum evaluation, Curriculum guides, Elementary grades, Nutrition education.
Extract: Developed in response to the abundance of materials being produced to assist in nutrition instruction at the K-12 level, analysis of 22 curriculum guides revealed several factors important in selecting those guides which may be effectively implemented in the classroom. The analysis focused on specific guide components - concepts, objectives, learning activities, and evaluative procedures - as well as organizational format and emphasis imparted to social concerns. Although the information contained in these guides was found to be extensive and adaptable to several learning situations, the potential effectiveness of several guides in conveying this information to students was limited.

104-76
CHANGING FOOD AND MEDICAL BELIEFS AND PRACTICES IN A GUATEMALAN COMMUNITY.
Sheila Cosminsky
Ecol Food Nutr 4 (3): 183-191. 1975.
TX341.E3
Folk medicine, Food beliefs, Guatemala, Semantics, Vocabulary.
Extract: A study examines the food-illness relationship with respect to interactions between indigenous and Western medicine in a Guatemalan highland community. The concepts "alimento" (nutritious food) and "fresco" (fresh or cool) illustrate the positive compromise of incorporating modern nutritional and medical information with traditional health concepts. Usage of these concepts show a change in the traditional ideas about the health-food relationship.

105-76
NUTRITION EDUCATION AND TRAINING. PART II.
Hans D Cremer
Cajanus 9 (2): 82-89. 1976.
RA784.A1C3
Developing nations, Nutrition education, Nutritionists, Psychiatry, Social sciences.
Abstract: Examples in both developing and developed countries are pinpointed by the author to demonstrate that nutrition education programs must be evaluated for their effectiveness and new types of programs should be tried. He also feels that nutritionists cannot do this job alone. Social scientists, psychologists and others should be included. Nutrition education can be effective, he states, only by an interdisciplinary approach.

106-76
FIRST FOODS. rev. ed.
Marion L Cronan, June C Atwood
Peoria, Ill., C. A. Bennett 286 p. illus. [1976].
TX354.C69 1976 FSN
Consumer education, Cooking instruction, Food habits, Food service occupations, Foods instruction, Menu planning, Secondary education, Textbooks, Weight control.
Includes Teachers guide, 4 p. inserted.
Abstract: This textbook for teenage pupils is directed to those who have not had the opportunity or motivation to learn at an average rate. It is readily adapted for use with younger pupils. The text contains tips on cooking, planning menus, marketing, nutrition, weight watching, and careers in nutrition. This publication is a revision of the text originally published in 1971.

107-76
EFFECT OF QUALITY GRADE AND CUT FORMULATION ON THE PALATABILITY OF GROUND BEEF PATTIES.
H E Cross, Et Al
J Food Sci 41 (1): 9-11. Jan/Feb 1976.
389.8 F7322
Beef, Food preference measures, Food preference ratings, Food standards, Ground beef, Hamburgers, Palatability ratings, Taste panels.
Abstract: An evaluation of the palatability of ground beef formulated from combinations of five US quality grades was made. Differences in palatability of ground beef between grades were significant and large. Ground beef from Prime and Choice carcasses was consistently higher-rated than that from Utility and Cutter; Good grade ground beef was usually intermediate. Ground beef from chucks was higher-rated in palatability, except for juiciness, than that from plates or chuck-plate combinations.

108-76
CURRICULUM IDEAS.
What's New Home Econ 40 (8): 4-5. Apr 19, 1976.
321.8 W55
Curriculum guides, Foods instruction, Instructional materials, Nutrition education, Resource guides.
Abstract: A series of lesson plans on nutrition education is offered to elementary school teachers. Emphasis is given to help each child understand that wise food choices are important to his/her growth and general health. It is also felt that by instituting dynamic nutrition education programs in schools the problem of nutritional illiteracy in America will eventually be erased. Topics focused on include food makes my body grow, food is made of nutrients, where does food come from, and what is food.

109-76
ESSENTIAL FATTY ACID REQUIREMENTS IN INFANCY.
W F J Cuthbertson
Amer J Clin Nutr 29 (5): 559-568. May 1976.
389.8 J824
Fatty acids, Infant diets, Linoleic acid, Recommended Dietary Allowances.
Abstract: The infant's requirements for essential fatty acids (EFA) have been calculated by different workers from the same limited number of observations which depended on the use of butterfat, linoleic acid, and its esters as the source of EFA. Discussions reveal that these ingredients produced false or exaggerated results. In addition, it is pointed out that if minimum EFA needs are as high as those suggested, deficiency should be commoner than it in fact is. It is believed that the minimum requirements for EFA have been set far too high and that a daily allowance of 65 mg/100 cal should provide an ample margin of safety.

110-76
ADULT EDUCATION MINICOURSE IN NUTRITION INVOLVES GROUP.
Beverly D Dagley
J Nutr Educ 8 (2): 79-80. Apr/June 1976.
TX341.J6
Adult education, Basic nutrition facts, Canada, Family nutrition, Food preparation, Food purchasing, Nutrition education.
Abstract: During the 1975 winter term, a minicourse was offered in Basic Nutrition for the Family. The course included topics such as assessing your food intake, basic nutrients and their functions, selecting and buying foods, food fads, the Nutrition Canada Survey,and food as children see it. With the enthusiastic responseto the course, it is evident that there is a desire among adults to learn food and nutrition facts. The participating women can greatly influence their families by their attitude regarding good nutrition, wise food-purchasing, and preparation of well-balanced meals.

111-76
DASH OF FUN MAKES NUTRITION EDUCATION EASY TO SWALLOW.
Instit/vol Feeding 78 (10): 21, 23. May 15, 1976.
TX1.I55
Educational games, Instructional materials, Nutrition education, Nutrition knowledge.
Abstract: A stimulating new card game called "Nourish" is created to help people of all ages, on all levels, to learn about nutrition. Complete with an instruction book that gives directions and a nutrition lesson for each of the 11 games that can be played with the Nourish deck, the games vary in complexity to fit a variety of reading skills. Four particular concepts are emphasized: foods contain nutrients, foods contain varying amounts of nutrients, certain nutrients are only found in certain food groups, and nutrient values have no relation to caloric values. Reports indicate the game is improving nutrition knowledge by the nutritional menu requests of players in nursing homes, hospitals and day care centers.

112-76
CIGARETTE SMOKING IN PREGNANCY: ASSOCIATIONS WITH MATERNAL WEIGHT GAIN AND FETAL GROWTH.
D P Davies, Et Al
Lancet 1 (7956): 385-387. Feb 21, 1976.
448.8 L22
Fetal growth, Physical measurements, Pregnancy, Smoking, Tobacco, Weight.
Abstract: Studies to examine the inter-relationships of smoking in the later half of pregnancy, maternal weight-gain, and fetal growth are discussed. Results indicate that increasing weight gain in smoking mothers might prevent some of the harmful effects of smoking on fetal growth and that a randomized controlled trial of diet supplementation of smoking mothers would be justified.

113-76
WHY DO WOMEN STOP BREAST FEEDING?
D P Davies, C Thomas
Lancet 1 (7956): 420-421. Feb 21, 1976.
448.8 L22
Breast feeding, Lactation, Psychological aspects.
Abstract: Problems faced by women in lactation are discussed for the general public. Reasons for discontinuing breast feeding after women leave the hospital include breast and nipple problems, tiredness, illness, insufficient milk, availability of commercial formulas, fretful babies, and supplementary diets necessary for milk production.

114-76
NUTRITION EDUCATION FOR THE ELDERLY.
Louise Davies
Proc Nutr Soc 35 (1): 125-130. May 1976.
389.9 N953
Cooking instruction, Elderly (65 + years), Instructional materials, London (England), Nutrition education.
Abstract: Many people are involved in nutrition education for the elderly, including the elderly themselves, the Geriatric Nutrition Unit, and various food manufacturers. The Geriatric Nutrition Unit in London, England provides such services and materials as cookery classes and cookery books for the over-60's and cartoon slide lecture kits. Food manufacturers are being persuaded to produce nourishing, acceptable food in small packs and to produce informative nutrition leaflets and booklets.

115-76
POTENTIALLY USEFUL CRITERIA FOR JUDGING NUTRITIONAL ADEQUACY.
Donald R Davis, Roger J Williams
Amer J Clin Nutr 20 (7): 710-715. July 1976.
389.8 J824
Dietary factors, Dietary surveys, Food intake determination, Health, Nutritional adequacy, Nutritional status.
Abstract: Various diets designed to be of differing quality were fed to large groups of male weanling rats. Among the less traditional criteria found to be significantly affected by the diets were voluntary consumption of food, sleeping time after anesthesia, weight gains after surgery, healing time after surgery, hair growth after clipping, voluntary sugar consumption, and recovery time after cyanide poisoning. These findings suggest that there are probably many other unexplored criteria which could be used advantageously in nutritional experimentation.

116-76
STABILITY CHARACTERISTICS OF VITAMINS IN PROCESSED FOODS.
Elmer De Ritter
Food Technol 30 (1): 48-51, 54. Jan 1976.
389.8 F7398
Food processing, Nutrient functions, Nutrient retention, Processed foods, Vitamins.
Extract: The basic stability characteristics of individual vitamins is provided to all interested consumers. Examples are given of the stability of vitamins in food products under various conditions of processing, storage, and preparation, with particular emphasis on the more-labile vitamins. A bibliography and tables are included.

117-76
SWEET: THE SPECIAL TASTE.
J A Desor
Cereal Foods World 21 (2): 69-70, 88. Feb 1976.
59.8 C333
Behavior. Sweetness, Taste, Taste panels, Taste preference, Taste sensitivity.
Abstract: Studies on sweet taste, as the primary taste preference, are discussed. Analysis indicates that the preference for sweet taste results in some obvious practical implications including using it as a vehicle for directing nutrition. Other studies mentioned include such variables relating to sweet preference as age, sex, level of sweetness, proximity of twin's taste, and heredity.

118-76
THE NUTRITION BOOMERANG.
Ronald M Deutsch
School Health Review 5 (3): 10-12. May/June 1974.
LB3401.S35 F&N
Dietary information, Food habits, Food misinformation, National surveys, Nutrition.
Abstract: Misinformation on nutrition can be destructive. Food fads lead to poor choices of food. A vegetarian may miss complete protein, and have a lack of sufficient vitamins. Supplement faddists can have digestive and kidney problems. Currently popular "high protein" diets for weight control do not accomplish their avowed purpose. Nutritional studies show some Americans consume more protein and fat than needed. Shortages may result from low intake of carbohydrates.

119-76
KEEPING NUTRITION IN MIND.
Ruth Dickey, John Duran
Sch Foodserv J 30 (7): 103, 105-107. Aug 1976.
389.8 SCH6
Nutrition education, School children (6-11 years), Student participation.
Abstract: Second graders who had been taught Dairy Council's "Big Ideas" nutrition education concept were asked as third graders to plan a menu to be served in their cafeteria on Student Choice Day. The children classified mixed foods, selected balanced lunches of mixed and single foods, and selected lunches that did not exceed 32 cents in cost. The students' retention of the previous year's program was assessed and charted.

120-76
INTELLECTUAL PERFORMANCE OF 36 PHENYLKETONURIA PATIENTS AND THEIR NONAFFECTED SIBLINGS.
James C Dobson, Et Al
Pediatrics 58 (1): 53-58. Jan 1976.
RJ1.P42
Amino acid metabolism disorders, Infants (To 2 years), Intelligence tests, Mental development, Phenylketonuria, Preschool children (2-5 years), Therapeutic and special diets.
Abstract: Thirty-six patients with a confirmed diagnosis of phenylketonuria (PKU) were identified and placed on dietary therapy before reaching 121 days of age. These children are currently between 4 and 6 years old and have been given the Stanford-Binet Intelligence Scale Test. Subsequently, their normal siblings of closest age were selected as matched-pair controls and were also tested with the Stanford-Binet. The 36 index patients scored a mean IQ of 94 whereas the unaffected siblings scored 99. This five-point mean difference suggests the presence of a minimal intellectual impairment associated with PKU, even when treatment begins early and is rigorously monitored.

121-76
LOW FIBER CONTENT OF CONNECTICUT DIETS.
Steven H Dorfman, Madad Ali, Martin H Floch
Amer J Clin Nutr 29 (1): 87-89. Jan 1976.
389.8 J824
Atherosclerosis, Cancer, Connecticut, Dietary surveys, Fiber, Food-related disorders, Gastrointestinal disorders, Therapeutic and special diets.
Extract: Recent theories have postulated that low fiber diets are related to colon cancer and diverticulosis, and to atherosclerosis. These theories are based on British and African diet history information. There has been no recent assessment of fiber intake in an area of high incidence of colonic disease in the United States. Using recall diet histories in subjects with no disease and with colon disease, and correcting our data to account for any loss in recall history, we find a low daily fiber intake in all 21 subjects evaluated. There was no statistical difference in intake among patients with or without colon disease. The data agree with the British findings. Since the incidence of the diseases in question is not uniform in the United States it is suggested that diet surveys are needed in areas where colon carcinoma is of low incidence.

122-76
YOU SCORE WITH NUTRITION.
Ruth McNabb Dow
Ill Teacher 19 (4): 239-258. Mar/Apr 1976.
LB1025.I4 F&N
Adolescents (12-19 years), Educational games, Evaluation, Nutrition education, Questionnaires, School children (6-11 years), Snacks.
Abstract: This article is designed for a teacher of teen-agers or pre-teens to assist in stimulating interest in nutrition. Outlined are a series of games and activitiesleading to a comprehension of the effects of diet and an ability to evaluate foods, meals, and snacks. Also provided are self-scoring questionnaires for a student's personal guidance toward an awareness of nutrition.

123-76
SUGAR BLUES.
William Dufty
Radnor, Pa., Chilton Book Co. 194 p. [1975].
RC27.R43D83 F&N
Food habits, Food-related disorders, Nutrition, Sugar, Sugar substitutes.
Abstract: The dangers of eating refined sugar are explored. Sugar is described as slow poison to millions of people and as stress to as many others. World-wide scientific research now links sugar with multiple major diseases. In addition, the author draws on the information available from a sugarfree decade and prescribes a regimen for kicking the sugar habit to which so many Americans are addicted.

124-76
FACTORS INFLUENCING EATING PATTERNS IN THE DEVELOPING WORLD.
Henri Dupin
Impact Sci On Soc 24 (2): 145-150. Apr/June 1974.
241.5 IM7
Developing nations, Diet patterns, Dietary study methods, Food economics and consumption, Food habits, Socioeconomic influences.
Extract: In developing countries, feeding the population is conditioned by many factors. Some concern agronomy, animal husbandry, the spread of technical progress, food technology, economic development, and socio-cultural conditions. Nutrient production and consumption are aspects of cultural heritage and such habits are not readily changed. With the rise of economic groups acquiring new behavior, adoption of European and North American eating habits is common and sets a life style less fortunate classes seek to emulate.

125-76
THE DECLINE OF BREAST-FEEDING: SALES, SLOTH OR SOCIETY?
Johanna T Dwyer
UNICEF News (86): 14-18. 1975.
HV701.U5 F&N
Breast feeding, Child nutrition, Developing nations, Infant feeding.
Abstract: Decline of breast-feeding in developing countries has been influenced by four factors: advertising and promotional methods, misconceptions about feeding infants, disinterest on the part of health professionals, and mis-directed or insufficient social welfare programs. Artificial liquid feedings, not toxic in themselves, may be used improperly or in insufficient quantity, or may be contaminated before reaching the baby's mouth. Physicians report much younger malnourished infants than in the past.

126-76
INCIDENCE OF MALNUTRITION AMONG SELECTED PRESCHOOL CHILDREN.
P Parvathi Easwaran, Usha Suri, Rajammal P Devadas
Indian J Nutr Diet 13 (4): [95]-100. Apr 1976.
QP141.A1J6
Diet patterns, India, Low income groups, Malnutrition, Nutritional surveys, Preschool children (2-5 years), Protein malnutrition.
Abstract: A study conducted among preschool children registered in three medical centers in Coimbatore, India, revealed a large number of nutritional deficiency cases. Protein-calorie malnutrition was predominant, with vitamin A deficiency ranking next. The economic status of the malnourished children was very low, with food and nutrient consumption falling short of the recommended allowances for all foods.

127-76
IMPROVING THE QUALITY OF HEALTH CARE FOR OLDER ADULTS.
Iris V Echelberger, Martha A Erickson, Carolyn M Garber
[South Bend] 1 portfolio. [1976].
TX361.A3E7 F&N
Adult nutrition education, Aging, Basic Four, Educational programs, Elderly (65 + years), Instructional materials, Nutrition education, Public health, Teaching guides.
Abstract: This model is designed to create an awareness of the successes and problems of keeping the older adult healthy with the foods available to him. Instructions for six group sessions are included with a bibliography and instructions on how to organize these sessions. The sessions will: assess the participants' knowledge, promote understanding of the four food groups, evaluate special diets, identify interrelationship of influences on food intake, solve dietary need management problems, and question the validity of mass media nutrition information.

128-76
THE KID-SLIMMING BOOK.
Audrey Ellis
Chicago, Regnery 276 p. illus. [1976].
RJ399.C6E4 F&N
Child development, Child nutrition, Cookbooks, Diet information, Obesity, Recipes, Weight reduction.
Abstract: Scientific background is combined with practical specifics in this book dealing with a prevalent child health care problem. Aimed at the parent of the obese child, this book discusses the reasons and remedies (both physical and

129-76

mental) of obesity. A large section offers recipes. The author emphasizes that the whole family should scrutinize its eating habits, because the obese child is generally the product of a family environment of poor eating habits.

129-76
SNACK FACTS (FILMSTRIP).
Encore Visual Education
Burbank, Calif. 50 fr. color. 35 mm. and audiotape in cassette. 1975.
TX560.S5S5 F&N AV
Child nutrition, Foods, Miscellaneous foods, Nutrition, Nutrition education, Snacks.
With teacher's manual. Audiotape in cassette, s/a, 10 min. each side.
Extract: The filmstrip shows that everyday snacks, containing ingredients sugar and white flour, push aside nutrient-rich foods in people's diets. Refined sugar, rich in calories and quick energy, lacks basic nutrients except carbohydrates, and white flour contains half the nutrients found in whole wheat flour. The filmstrip also defines calories, the four basic food groups, and the need for diet variety. Finally, the strip shows snacks that taste good but also ensure intake of nutritional food.

130-76
NUTRITION PROGRESS, A COMMON CAUSE FOR THE HEALTH PROFESSIONS.
Cortez F Enloe
Can Home Econ J 26 (2): 8-14. Apr 1976.
321.8 C162
Deficiency diseases and disorders, Family nutrition, Health personnel, Hospital food service, Malnutrition, Nutrition education, Nutrition knowledge, Nutritional adequacy.
Abstract: Malnutrition, as a problem in both hospitals and homes, is discussed. Factors contributing to hospital malnutrition are described as physician's ignorance of nutrition, absence of concern by dietitians, poor nursing care, lapses in hospital administration, deficiencies in foodservice organization and management, and insufficient communication between all these health professionals. Malnutrition at home is attributed to homemakers' ignorance of nutrition knowledge. Emphasis is given to increasing dissemination of nutrition knowledge to health professionals and concerned laymen.

131-76
EFFECTS OF PROCESSING AND STORAGE ON MICRONUTRIENTS IN BREAKFAST CEREALS.
Et Al
Food Technol 30 (5): 110, 112-114. May 1976.
389.8 F7398
Breakfast cereals, Food processing, Food storage, Grain products, Micronutrients, Minerals, Nutrients, Shelf life, Vitamins.
Abstract: A study investigated the stability of indigenous and added vitamins and minerals in breakfast cereal. Whole wheat and oat flour were analyzed. Cereals prepared from from these flours were analyzed after processing and during normal shelf lives. The cereals were stored at 104 degrees F, room temperature, and in a "weather room" in which temperature and humidity were cycled. Although there was a 15% loss of Vitamin A at 104 degrees F, results indicate good stability of micronutrients aided to breakfast cereals and indigenous minerals were not lost in processing.

132-76
FACTS ABOUT FIBER IN THE DIET.
Forecast Home Econ 21 (6): 57. Feb 1976.
321.8 F752
Fiber, Food habits, Nutritional value.
Extract: Fiber or dietary bulk is described to the general public as the one nutrient that is deficient in the American diet. Emphasized discussions include what fiber is, fiber-related ills, and how to include fiber in daily menus. In addition, a handbook which lists the fiber content of thousands of foods is recommended.

133-76
FAD DIETING; A PORTFOLIO OF RESOURCE MATERIALS.
[Ithaca, N.Y. New York State College of Agriculture and Life Sciences, etc.] 1 folder. (28 pieces). [1974?].
TX353.F25 F&N
Adolescents (12-19 years), Diet information, Educational resources, Food fads, Instructional aids, Instructional materials, Resource materials, Weight control, Workbooks.
Extract: The resource materials and lesson plans to conduct six sessions on fad dieting with teenagers are presented. The program is geared to teaching nutrition, not weight-reduction. Lists of recommended background reading for teachers and suggested teaching aids are included. The six sessions deal with how the teen feels about himself, differences in body builds, nutrition while dieting, the teen's diet, physical activity, and fad diets.

134-76
GOOD NUTRITION: A HOUSE-EYE'S VIEW.
Jean Farmer
Sch Foodserv J 30 (3): 38-39, 43. Mar 1976.
389.8 SCH6
Health, Nutrition, School food service, School lunch programs.
Abstract: One person's campaign to improve her family's nutrition both at home and within their schools is discussed. Emphasis is given to better community relations with school foodservice directors, increased nutrition knowledge for the general public, and greater awareness of government policy and guidelines for school lunches. In addition, by enlisting support of students and nutrition-minded lay people, success was achieved in implementing better nutrition in the school lunch programs.

135-76
ACCEPTABILITY OF THREE CONVENIENCE CHICKEN PRODUCTS.
Mary Ann C Farthing, Joan P Cassilly
J Am Diet Assoc 68 (2): 148-151. Feb 1976.
389.8 AM34
Chicken, Convenience foods, Elderly (65 + years), Food analysis, Nutrient content determination, Taste panels.
Abstract: Older Americans often have an inadequate diet. Low income, disabilities, and the effort required to prepare food all contribute to this problem. However, simple preparation of convenience foods can help to meet food needs. A study was conducted where two groups of older Americans panel-tested three frozen convenience chicken products. The score sheet and taste-testing procedures are described as well as analysis of data. Results show the products were rated above "good" or "fair" by both the middle and low income groups. In addition, a nutritional analysis of these products is included.

136-76
DETERMINATION OF NICOTINE CONCENTRATIONS IN HUMAN MILK.
Bruce B Ferguson, David J Wilson, William Schaffner
Am J Diseases Children 130 (8): 837-839. Aug 1976.
RJ1.A1A4
Maternal and child health, Milk, Research, Scientific methodology, Smoking.
Extract: Thirty-four samples of human milk from 5 donors was analyzed for nicotine content, using a new method of sample preparation and subsequent quantification by gas chromatography. Nicotine was not found in the six samples of milk from non-smokers. The 28 samples from smokers contained an average of 91 parts per billion (ppb) nicotine (ranging from less than 20 ppb to 512 ppb). No adverse effects to infants due to nicotine in human milk have been documented to the present.

137-76
LEARNING TO EAT; BEHAVIOR MODIFICATION FOR WEIGHT CONTROL.
James M Ferguson
Palo Alto, Calif., Bull Pub. Co. 2v. [1975].
RC628.F3 F&N
Behavior modification, Food habits, Health education, Obesity, Weight control, Weight loss.
Contents: [v.1] Leader manual; [v.2] Student manual.
Abstract: A program based on behavior modification is described for individuals with over-weight problems. The program is considered particularly effective in its presentation of techniques which fall into the general category of stimulus control. In addition, the use of feedback about performance is emphasized as a key feature of behavior modification. Past results of the program indicate that use of behavior control has not only lead to control of obesity but also to more rewarding lives.

138-76
PATTERNS OF CONSUMPTION OF FOOD ADDITIVES.
L J Jr Filer
Food Technol 30 (7): 62, 64, 66, 68, 70. July 1976.
389.8 F7398
Consumer economics, Diet information, Diet patterns, Dietary surveys, Food additives, Questionnaires.
Abstract: Evaluation of consumer exposure to the approximately 4,000 food additives has proven to be difficult. The National Academy of Science, Committee on GRAS (substances generally regarded as safe), Phase III, is confident that more reliable data on consumer intake of additives will result from their current survey of regulated additives and reevaluation of certain GRAS substances surveyed in Phase II. Success of the Committee's work will be dependent upon the response of the U.S. food industry to the Phase III questionnaire.

139-76
THE FINISHING TOUCH: GREAT AMERICAN DESSERTS.
Food Serv Mark 38 (1): 27, 29, 32. Jan 1976.
389.2538 F732
Cookery, American, Desserts, Food preparation, quantity, Recipes.
Extract: Several dessert recipes which reflect traditional American eating customs and food preferences are provided to service menu planners to help celebrate the Bicentennialyear. Various recipes including such treats as Yankee apple John, Indian pudding, colonial cherry dumplings, Bicentennial strawberry shortcut, rebel torte, and Dixie peanut butter pie.

140-76
OBESITY AND LEANNESS AT BIRTH AND THEIR RELATIONSHIP TO BODY HABITUS IN LATER CHILDHOOD.
Robert O Fisch, Mary K Bilek, Robert Ulstrom
Pediatrics 56 (4): 521-528. Oct 1975.
RJ1.P42
Analytical methods, Children, Obesity, Physical measurements, Weight gain, Weights.
Extract: Data concerning a large group of children are analyzed to determine whether extremes of body habitus at birth are predictive of obesity and leanness at ages 4 and 7. Results indicate that weight remains at the same status as it was at birth throughout the early childhood period and, additionally,

positive correlation was found between maternal ratio index and pregnancy weight gain and the ratio index of children in extreme categories at each age.

141-76
FOOD & NUTRITION: DOLLARS AND SENSE (FILMSTRIP).
New York, Butterick Pub. 4 filmstrips. color. 35 mm. and 4 audiotapes in cassette. 1975.
TX364.F692 F&N AV
Consumer education, Foods, Nutrition, Nutrition education.
With teacher's guide and 12 spirit masters. Contents: -1. The food we eat, 63 fr. -2. Nutrition sense, 65 fr. -3. Getting it together, 78 fr. -4. Spending your food dollars, 72 fr. 4 Audiotapes in cassette, m/a, 8-10 min. each side.
Abstract: A program is designed to acquaint students with considerations about food involving interaction between government, education, food distributors and producers, and consumers. Four filmstrips present the following topics: the role of food in daily living patterns, the need to observe proper diets, ways to improve efficiency in food preparation, and ways to get more for money when shopping in grocery stores. Also included are behavioral objectives as well as suggested activities.

142-76
A PINCH OF SALT (MOTION PICTURE).
Foodways System
Los Angeles 17 min. sd. color. 16 mm. 1974.
RM237.9.P65
Mineral modifications, Nutrition education, Salt, Sodium-restricted diets.
With instructor outline, student supplement, and self test.
Abstract: The importance of restricting salt intake as well as the flexibility and the palatability of the sodium-restricted diet is emphasized in this film. The principles of the sodium-restricted diet and methods for applying them, the therapeutic importance of the diet, and the necessity of accurately implementing diet orders are several of the primary objectives of this film. In addition, suggested pre-film and postfilm activities are included to reinforce the learning process.

143-76
PSYCHO-NUTRITION.
Carlton Fredericks
New York, Grosset & Dunlap 224 p. [1976].
RM259.F75 F&N
Allergies, Food-related disorders, Hypoglycemia, Mental disorders, Mental health, Psychiatry, Psychology, Therapeutic diets, Therapeutic nutrition.
Abstract: Vitamin/mineral therapy used for correcting mental and emotional disorders is discussed. Documented cases are presented where the therapeutic use of vitamins and proper diet successfully treated children with reading and learning difficulties. Additionally, patients clinically diagnosed as neurotic were cured when placed on special diets supplemented by vitamins and minerals. Finally, hypoglycemia is shown as an example of how a physical imbalance can produce symptoms of mental illness but have a simple physical cure.

144-76
RELATIONSHIP OF MINERAL STATUS AND INTAKE TO PERIODONTAL DISEASE.
Jeanne H Freeland, Robert J Cousins, Robert Schwartz
Amer J Clin Nutr 29 (7): 745-749. July 1976.
389.8 J824
Copper, Dental health, Food intake, Periodontal disease.
Abstract: A study was performed to evaluate the serum content and dietary intake of some required minerals in a group of dental patients and to relate these parameters to the severity of periodontal disease. Study results indicated that the serum copper concentration, in some way, is related to the severity of periodontal disease. It is further speculated that this observation can be linked to the role of copper in the inflammatory response since inflammation is a characteristic of periodontal disease.

145-76
ZINC CONTENT OF SELECTED FOODS.
Jeanne H Freeland, Robert J Cousins
J Am Diet Assoc 68 (6): 526-529. June 1976.
389.8 AM34
Food analysis, Food tables, content, Recommended Dietary Allowances, Zinc.
Abstract: Zinc has assumed greater importance with the setting, for the first time, of a recommended allowance for this trace element. The zinc content of 174 foods was determined by atomic absorption spectrophotometry, using a dry ash preparation method. Data on some of the foods were not available elsewhere. Shellfish, cheese, meats, and nuts represented the highest sources of zinc found in this study. Soft drinks and other beverages, as well as vegetables generally,were poor sources of zinc.

146-76
EFFECTS OF NUTRITIONAL INTERVENTION ON THE GROWTH AND HEALTH OF UNDERNOURISHED CHILDREN.
Peggy Crooke Fry, Jorge E Howard, Nalini J Shah
Nutr Rep Int 13 (3): 331-338. 1976.
RC620.A1N8
Child nutrition, Growth, Health care, Infants (To 2 years), Malnutrition, Maternal and child health.
Extract: Undernourished children to 3 years are treated in a nutrition clinic at Children's Medical Center, Dallas, Texas. The child in risk of becoming malnourished is a premature infant, the first or second child born, suffers postnatal diarrhea, has a mother divorced and/or out of the home during the day, and has a mother lacking the knowledge and/or resources to cope with health problems. McLaren's nomogram and skinfold caliper measurements aided in recovery from malnutrition.

147-76
THE NUTRITIONAL STATUS AND THE STERIOD EXCRETION PATTERN DURING PUBERTY.
O M Galal, Et Al
Nutr Rep Int 13 (4): 413-424. Apr 1976.
RC620.A1N8
Adolescents (12-19 years), Growth, Nutritional status, Physical development, Urine analysis.
Extract: Egyptian boys, 11-15 years old, were examined for growth, sexual development, and for presence of signs of nutritional deficiencies. The anthropometric measurements and development of the stages of the secondary sex characteristics showed that the onset of puberty is in the right age period, yet the advancement of puberty from one stage to the next is delayed. Steroids and hydroxyproline excretions confirmed this finding. Results obtained as age proceeded were not concomitant with that of pubertal stages.

148-76
THE MANY MEANINGS OF FOOD.
Richard Galdston
Parent's Magazine 51 (3): 48, 56, 88. Mar 1976.
HQ750.A2P3 F&N
Adolescents (12-19 years), Children, Cultural factors, Food dislikes, Food habits, Food preferences, Meal patterns, Psychological aspects.
Abstract: A psychiatrist's guide to help parents understand the eating habits and disturbances of childhood and adolescence is presented. Some of the discussions emphasized include the symbolic value of food and eating, the complexity of table manners, early childhood food likes and dislikes, group identification through family meals, food and eating as the primal emotional experience, and poor eating habits developing from emotional problems.

149-76
THE TRUTH ABOUT FIBER IN YOUR FOOD.
Lawrence Galton
New York, Crown 246 p. [1976].
RC627.F5G34 F&N
Cancer, Deficiency diseases and disorders, Fiber, Food tables, content, Gastrointestinal disorders, Recipes, Therapeutic diets.
Abstract: A noted medical writer shows the currently popular theory of how fiber may now be the answer in clearing up common Western world malignancies such as cancer of the colon, diverticular disease, hiatus hernia, appendicitis, hemorrhoids, and many other related diseases. The book provides suggestions to prevent and alleviate these diseases with advice on what foods to avoid to reinforce the fiber process and on the dangers of heavy intake of sugars and refined starches. Also included is a section of fiber-rich recipes as well as a table including caloric values and fiber content of almost every food.

150-76
COMMENTS ON DIETARY INTAKE OF DRUG-DEPENDENT PERSONS.
Sonya E Gambera, Juno-Ann Krohn Clarke
J Am Diet Assoc 68 (2): 155-157. Feb 1976.
389.8 AM34
Addicts, Dietary history, Dietary study methods, Drugs, Food habits, Questionnaires.
Abstract: Forty clients of a drug treatment center were studied regarding foods habits and the nutritional value of their food. Interviewers questioned the subjects at the center. Responses indicated that drugs affect appetite. Patients in the detoxification program ate one to two meals daily whereas those in the methadone program ate three or more meals daily. A large majority ate snacks. Computer evaluated diets of many were considered inadequate, leading to the conclusion that a need for nutrition counselling exists.

151-76
THE ORIGINS OF OBESITY.
Stanley M Garn
Am J Diseases Children 130 (5): 465-467. May 1976.
RJ1.A1A4
Fat cells, Growth, Obesity, Parental influence, Physical development.
Abstract: Patterns of obesity among people have been revealed by means of nutrition surveys and epidemiological studies. There are socioeconomic and sociocultural differences, as well as fatness levels correlated between parents and children as well as husbands and wives. Also, skeletal and other growth in children is related to being overweight or lean. Some possible causes and solutions are given for obesity and its prevention.

152-76
PROBLEMS IN THE NUTRITIONAL ASSESSMENT OF BLACK INDIVIDUALS.
Stanley M Garn, Diane C Clark
Am J Public Health 66 (3): 262-267. Mar 1976.
449.9 AM3J
Blood analysis, Bones, Development, Negroes, Nutritional surv-

153-76

eys, Skeletal measurements.
Abstract: Nutritional assessment of Negroes of largely-African ancestry is complicated by differences transcending socioeconomic status, including size, dental development, skeletal mass, bone density, and hemoglobin concentrations. Failure to employ appropriate standards will result in underestimating the dimensional, radiographic, and radiogrammetric effects of undernutrition in Blacks, underestimating adult bone loss, but overestimating the severity of hematologic responses in the first 9 years of life.

153-76
RELATIONSHIP OF LACTOSE INTOLERANCE TO MILK INTOLERANCE IN YOUNG CHILDREN.
Curberto Garza, Nevin S Scrimshaw
Amer J Clin Nutr 29 (2): 192-196. Feb 1976.
389.8 J824
Blood glucose level, Carbohydrate metabolism disorders, Lactose intolerance, Milk intolerance, Negroes, School children (6-11 years), Tolerance levels.
Abstract: The prevalence of lactose intolerance as revealed by the standard lactose tolerance test was compared with the occurrence of intolerance to graded amounts of milk in 69 black and 30 white children. In two of the three groups of black chilires studied, 50 percent or more were lactose-intolerant, yet no child was intolerant to 240 ml of milk. Symptom responses to greater amounts of milk did not suggest that the frequency of primary lactose-intolerance might be a reason for limiting milk programs to children. The blood glucose response was unreliable as an indicator of an individual's symptomatic response to lactose.

154-76
NUTRITION GUIDE: PROTEINS, MINERALS, VITAMINS, CALORIES.
General Mills, inc.
[Minneapolis] 13 p. illus. [n.d.].
TX364.G3 F&N
Basic Four, Caloric values, Food groups, Minerals, Nutrient requirements, Nutrition, Proteins, Recommended Dietary Allowances, Vitamins.
Cover title.
Abstract: A guide on basic good nutrition is offered to contribute to the health and well-being of people of all ages. Discussions highlight that no single food contains all the nutrients in the amounts needed and that the main part of diet selection should be made from the four broad food groups. Other sections touch on such specific topics as proteins, vitamins, minerals, and calories needed by the average person on a daily basis.

155-76
BUT I DON'T EAT THAT MUCH; A DIET SPECIALIST ANSWERS HIS PATIENTS' QUESTIONS ON ONCE-AND-FOR-ALL REDUCING.
Morton B Glenn
New York, Dutton 237 p. 1974.
RM222.2.G55 F&N
Diets, Food composition tables, Height-weight tables, Weight control, Weight reduction.
Abstract: Writing for the layman, Dr. Glenn discusses reasons for losing weight, who should or should not lose weight, and techniques of weight control. Weight charts are included. The bulk of the book deals with dietary plans, and a discussion of the values of various types of foods. The final chapters are concerned with maintaining ideal weight once it has been achieved.

156-76
THE DIETER'S COMPANION; A GUIDE TO NUTRITIONAL SELF-SUFFICIENCY.
Nikki Goldbeck, David Goldbeck
New York, McGraw-Hill 338 p. [1975].
RM222.2.G593 F&N
Diet planning, Nutrient values, Nutritional adequacy, Obesity, Weight control, Weight reduction.
Abstract: A popular book is designed as the first diet book that tells dieters how to follow any diet accurately and safely and how to design a diet of their own. It also shows the dieter how to stay within a diet and not to cheat himself out of the foods he likes and the nutrients he needs. The book is divided into three sections. The diet digest describes the most common existing diets and analyzes the benefits and drawbacks of each. The tables of food content list the nutritive value of a variety of foods that are broken down into everyday measures and portions. Finally, the diet survey gives the dieter a step-by-step guide to analyzing his own diet and how to design a diet based on personal preferences and nutritional goals.

157-76
ARE NITRITE AND NITRATE FOOD ADDITIVES HAZARDOUS TO HEALTH?
Spencer Jr Gordon, Herman Louise Dillon
J Amer Med Assoc 234 (3): 333. Oct 20, 1975.
448.9 AM37
Carcinogens, Food additives, Food-related disorders, Health, Nitrates, Nitrites.
Abstract: Recently there has been much public concern that food additives, nitrite and nitrate, may contain cancer-producing agents. A report indicates that Federal Regulatory officials have carefully restricted the amounts of nitrite and nitrate that may be added to foods. Furthermore, food technologists have stated that when nitrate or nitrite are used at the established levels in foods, there is no evidence of health hazard.

158-76
CONTROLLING DIABETES WITH DIET.
Annette Gormican
Springfield, Ill., Thomas 211 p. illus. [1971].
RC662.G6 F&N
Diabetes mellitus, Food exchanges, Guidelines, Obesity, Surveys, Textbooks.
Abstract: Surveys have proven the link between overweight and diabetes. This book responds to the problem by presenting it and its solution in an easily understood way. Aimed first at educating the diabetic, it may also be used by the diabetic's family, physicians, dietitians, students, and the approximate 30 million Americans who are overweight. It is designed as a textbook with question and answer sections and sections for notetaking at the end of each chapter. Several chapters discuss food exchanges.

159-76
HOST RESISTANT FACTORS.
Leif Gothefors, Jan Winberg
Environ Child Health 21 (5): 260-263. Oct 1975.
RJ1.J6
Breast feeding, Fecal analysis, Food analysis, Infections, Lactation, Milk.
Abstract: Human milk as influencing the immediate and long-term health of an infant in any environment is discussed. Breast-feeding may protect the infant against infections, allergy, malabsorption syndromes, and disturbances of gastrointestinal motility. It has been suggested, but is still debatable, whether breast-feeding influences the future health by lessening the risk of obesity, hypertension, and atherosclerosis. Also provided are some differences between breast-fed and artificially-fed infants observed during the first months of life.

160-76
FOOD ADDITIVES AND HYPERACTIVITY.
D M Graham
Cereal Foods World 21 (6): 248-249, 252-253. June 1976.
59.8 C333
Behavior, Food additives, Hyperactivity, Hyperkinetic (hyperactive) children, Psychological aspects.
Abstract: The whole area of the possible behavioral impact of food additives currently receiving a great deal of study is presented. Primary emphasis focuses on Dr. Feingold's hypothesis on the relationship of food coloring agents to hyperactive children. Also included is a summary of studies undertaken within the last year or two related to the behavioral aspects of food additives in general. Recommendations for further research in these areas are being proposed both by the FDA and the Nutrition Foundation.

161-76
NUTRITION, INFANT BEHAVIOR, AND MATERNAL CHARACTERISTICS: A PILOT STUDY IN WEST BENGAL, INDIA.
Pirkko Lauslahti Graves
Amer J Clin Nutr 29 (3): 305-319. Mar 1976.
389.8 J824
Development, Infants (To 2 years), Malnutrition, Maternal and child health, Nutrition, Psychological aspects.
Abstract: Free activities and mother-child interaction in a standard setting were observed among under-nourished and well-nourished children (7-18 months) in West Bengal The undernourished children maintained closer physical contact with mothers during play than the well-nourished children. Correlations between child and maternal scores revealed a high reciprocity in mother-child interaction for well-nourished children, but a lack of reciprocity for undernourished chilren. The Developmental quotient and activity scores of well- and under-nourished children were not different. However, the correlations between these and the maternal scores showed a divergent pattern of relationships for the two nutritional groups.

162-76
GREAT EXPECTATIONS (MOTION PICTURE).
Berkeley, Society for Nutrition Education 22 min. sd. color. 16 mm. 1975.
TX361.P7G6 F&N AV
Lactation, Maternal and child health, Maternal-fetal exchange, Nutrient requirements, Pregnancy and nutrition, Pregnancy diets.
With teacher's guide and wall chart.
Abstract: A graphic illustration of the advice that can be given on nutrition in pregnancy and nursing is presented in a film. The script is meant to be both sophisticated in the information it conveys and as simple as possible to understand in terms of imagination and vocabulary. It addresses itself to women representing a broad spectrum (ethnicallly, economically, and educationally) of the American population and identifies for them how the increased nutritional requirements of pregnancy and breast feeding can be met by selecting a balanced diet of appetizing, healthful foods.

163-76
NUTRITION EDUCATION - OR EDUCATION IN CHILD CARE?
J P Greaves
Environ Child Health 21 (6): 293-294. Dec 1975.
RJ1.J6
Child care, Child rearing practices, Developing nations, India, Nutrition education.

Abstract: The need to integrate feeding programs with health care, immunization, and nutrition education to form a package is discussed in relation to India's problems of malnutrition. Solutions include preparing a manual on child care training. Emphasis is placed as much on training methods as on what the training manual contains.

164-76

PHYSICAL FITNESS THROUGH SPORTS AND NUTRITION.

Walter H Gregg

New York, Scribner 112 p. illus. [1975].

RA777.G7 F&N

Food beliefs, Food composition, Food selection, Growth, Nutrition, Physical exercise, Physical fitness, Psychological aspects.

Abstract: Addressing children aged 8 to 14, Dr. Gregg discusses the nature of physical growth and development and the role of physical exercise and sound nutrition. He offers simple tests of physical fitness and programs for conditioning. The physiological functions and effects of specific activities are explained. The chapter on "Fuel your body's machinery" discusses nutritional needs; food values and selection, and food facts and fallacies.

165-76

THE PROMOTION OF BOTTLE FEEDING BY MULTINATIONAL CORPORATIONS: HOW ADVERTISING AND THE HEALTH PROFESSIONS HAVE CONTRIBUTED.

Ted Greiner

Ithaca, N.Y., Program on International Nutrition and Development Policy, Cornell University 82 p. illus. 1975.

RJ216.G76 F&N (Cornell University. International nutrition monograph series no. 2 (1975))

Advertising, Child nutrition, Developing nations, Infant feeding.

Abstract: Information on the controversial issue of breast feeding versus bottle feeding is provided to the general public. Topics include detailed studies on the policies of a number of leading commercial bottle formula manufacturers regarding advertising messages aimed at the medical profession and product promotional campaigns and on the harmful effects bottle feeding produces in developing countries. Appendices include sample infant food advertisements and a listing of world infant food manufacturers. Tables are included.

166-76

MALABSORPTION OF IRON IN CHILDREN WITH IRON DEFICIENCY.

Steven J Gross, Et Al

J Pediatrics 88 (5): 795-799. May 1976.

RJ1.A453

Children, Iron, Iron-deficiency anemia, Malabsorption syndromes.

Abstract: Inability to absorb oral iron is believed to be an extremely rare cause of the therapeutic failure in the treatment of iron deficiency anemia. Six patients who had failed to respond to oral iron therapy were studied by a simple oral absorption test and contrasted with 25 patients with untreated iron deficiency anemia and 10 normal subjects. All six of the patients who were therapeutic failures demonstrated impaired iron absorption in the absence of other clinical evidence of gastrointestinal disease. When they were treated with parenteral iron, all had a therapeutic response.

167-76

GUIDE TO HEALTH ASSESSMENT.

Am J Nursing 76 (8): 1276-1277. Aug 1976.

448.8 AM323

Family health, Guidelines, Health, Health appraisal, Self concept, Young adults (20-34 years).

Abstract: This article is essentially a guideline for taking a health history of a young adult in the 20-35 age group. Past and present health statuses, personal and family histories are considered, as well as related factors which can affect health: environment, nutrition, travel and recreational activities. A client is encouraged to make a self-assessment, too.

168-76

GULP: WEIRD TALES OF THE STOMACH.

[Ithaca, N.Y.] 24 p. [n.d.].

TX361.A33G8 F&N

Adolescents (12-19 years), Comic books, Nutrition, Nutrition education.

Abstract: A comic book is used to illustrate various aspects of nutrition and health information. Eating habits, fad diets, and junk foods are depicted in a satirical manner to show the public the errors in their nutritional health habits. Emphasis is placed on modifying these habits before really serious harm can be done to people's overall health and physical well-being. Basic information on how proper nutrition relates to good health is also provided.

169-76

NUTRITIONAL CONSIDERATIONS CONCERNING THE STAPLE FOODS OF THE ENGLISH-SPEAKING CARIBBEAN.

J M Gurney

Ecol Food Nutr 4 (3): 171-175. 1975.

TX341.E3

Grain products, Nutrition, Root, tuber and bulb vegetables, Wheat.

Extract: Nutritional implications and contributions of staple foods such as wheat, rice, maize, starch fruits, roots, and tubers to the Caribbean diet are discussed. To overcome malnutrition and keep pace with population growth, more dietary energy needs to become available to the region without reduction in dietary quality. Questions are asked concerning the feasibility of rational import substitutions and improved local yields providing cheap food to the consumers and good returns to the farmers.

170-76

ZINC NUTRITION OF PRESCHOOL CHILDREN IN THE DENVER HEAD START PROGRAM.

K Michael Hambidge, Et Al

Amer J Clin Nutr 29 (7): 734-738. July 1976.

389.8 J824

Denver, Disadvantaged youth, Growth, Head Start, Nutritional adequacy, Nutritional deficiencies, Nutritional status, Preschool children (2-5 years), Zinc.

Abstract: Low income diets are described as providing relatively little zinc. A study was designed to evaluate the zinc nutritional status of low income preschool children enrolled in the Denver Head Start program. Zinc is necessary for normal growth, hence children were selected on the basis of low height percentiles. Sixty-eight percent of the study group had hair and plasma zinc concentration levels lower than those of middle income children of similar age. These results indicate that inadequate zinc nutrition may be common among preschool children with low growth percentiles from low income families.

171-76

OBESITY - EARLY IDENTIFICATION AND TREATMENT.

S L Hammar

Pediatric Annals 4 (5): 11-23. May 1975.

RJ1.P44 F&N

Child rearing practices, Clinical nutrition, Infants (To 2 years), Obesity, Preventive nutrition, Therapy, Weight gain.

Abstract: Since present methods of treating obesity are notoriously ineffective in adolescents and adults, professionals must focus attention on early identification and intervention in children. Parents can also aid in prevention of infantile obesity by monitoring monthly height and weight gains, breast feeding, using lower-calorieformulas, avoidance of skim milk, delayed introduction of solid foods, dietary management counseling, regular exercise, and continued parental counseling to implement weight control programs to modify family eating patterns.

172-76

INTEGRATING NUTRITION EDUCATION: A REPORT ON THE TENNESSEE HEALTH EDUCATION PROJECT.

Michael Hamrick

School Health Review 5 (3): 5-9. May/June 1974.

LB3401.S35 F&N

Educational programs, Health education, High school curriculum, Nutrition education, Tennessee.

Abstract: The National Dairy Council's Tennessee Health Education Project set out to establish and implement high-school curriculum. Six months study of the Bedford County school health instructional program revealed that students' health knowledge was low. Next, an instructional guide was planned. Features included health education format, student participation, learning units for family life, sex, social and emotional health, and drug abuse. A final edition of the guide will be tested.

173-76

NUTRITIONAL ASPECTS OF HIGH-ALTITUDE EXPOSURE IN WOMEN.

John P Hannon, Et Al

Amer J Clin Nutr 29 (6): 604-613. June 1976.

389.8 J824

Females, High altitude diets, Nutrient intake, Urine analysis, Young adults (20-34 years).

Abstract: The nutrient intake and urinary excretion characteristics of young women were studied at high and low altitudes. High altitude exposure was associated with a transient decrease in the consumption of protein, carbohydrate, sodium, fat, calcium, phosphorous, vitamin A, Riboflavin, thiamin, and niacin and a more sustained decrease in the consumption of potassium and ascorbic acid. The urea fraction of total urinary nitrogen was not affected by altitude exposure, nor was uric acid creatinine. With a few exceptions, the qualitative characteristics of altitude hypophagia in women were similar to those reported for men. Quantitatively, however, the responses were much more transient in women.

174-76

EFFECTS ON PREGNANT ADOLESCENTS OF ATTENDING A SPECIAL SCHOOL.

Christian M Hansen, Myrtle L Brown, Marie Trontell

J Am Diet Assoc 68 (6): 538-541. June 1976.

389.8 AM34

Adolescents (12-19 years), Maternal and child health, Maternal-fetal exchange, Nutritional intervention, Pregnant women, Small schools, Special education.

Abstract: With the rise in the number of pregnant teen-agers, some communities are meeting the needs of these girls by providing special schools. A study, done in one such school, indicates a benefit both to the students and their infants. It appears that attendance at a special school by pregnant girls improved the likelihood of normal birth weight of their infants. Furthermore, the study seemsto have established that age per se is not the prime determinant of the outcome of teen-age pregnancy. Another study of effective programs to reach and influence these young mothers is indicated.

175-76
VALUE RECOGNITION ACTIVITY.
Jane Harbour
Ill Teacher 19 (4): 204-205. Mar/Apr 1976.
LB1025.I4 F&N
Cultural factors, Food cost, Food habits, Nutrition, Nutrition knowledge, Taste, Teaching techniques, Value system.
Abstract: The author outlines a teaching concept and activity designed to give students an opportunity to explore the values which influence their choice of foods in different situations. The values of tradition, taste, cost, convenience and nutrition are ranked from most important to least important in a given situation. Awareness of these values aids the student in the development of sound eating habits.

176-76
NUTRITION: TOXICOLOGY AND PHARMACOLOGY.
John N Hathcock
Nutr Rev 34 (3): 65-70. Mar 1976.
389.8 N953
Nutrient excesses, Pharmacology, Toxicants, Trace elements, Vitamins.
Abstract: A review of selected references from the areas of nutrient toxicities, nutrient-toxicant interactions, nutrition-drug interrelations, and pharmacological uses of nutrients is discussed. Emphasis is given to such nutrients as vitamin A, vitamin D, vitamins E and K, vitamin C, niacin, folic acid, amino acids, fluoride, and sodium. A definition of terms is also provided.

177-76
BREAKFAST AND TODAY'S LIFESTYLES.
Eugene B Hayden
[Chicago] [5] p. 1975.
TX395.H3 F&N
Breakfast, Breakfast cereals, Convenience foods, Food habits, Food preferences, Fortification agents, Nutrition, Nutritional labeling.
Presented at the American School Health Association's annual convention, New York, October 11, 1974. Reprinted from the Journal of school health, vol. XLV, no. 2, February 1975.
Abstract: The role of ready-to-eat cereals in diets of Americans today is explored. Discussions focus on the idea that changing lifestyles and new products have effected choice in breakfast menus and that convenience foods such as ready-to-eat cereals are enjoying greater popularity than ever. Stress is also given to the fact that the cereal industry has recognized its nutritional responsibility by now providing vitamin-fortified cereals and promoting nutrition education through programs, nutrition labeling, and instructional materials.

178-76
PROTEIN NEEDS AND POSSIBLE MODIFICATIONS OF THE AMERICAN DIET.
D Mark Hegsted
J Am Diet Assoc 68 (4): 317-320. Apr 1976.
389.8 AM34
Diet improvement, Energy crisis, Food supply, Protein requirements (FAO), Protein-high diets, United States, World food trade, World problems.
Extract: The matter of protein needs is almost irrelevant in the discussion of appropriate modification of the American diet. Our total food supply system from the producer through the processor to the retail distributor is wasteful of energy and produces a food supply of less than optimal quality. The energy crisis may have a favorable effect on the food supply. We should and no doubt will, contribute to the world food supply for a long time to come, but eventually the countries in need of food must solve their problems internally. In the long run, we can do more by attempting to conserve resources than by trying to feed the world.

179-76
WOMEN'S LIBERATION AND BREAST-FEEDING.
Elisabet Helsing
Environ Child Health 21 (5): 290-292. Oct 1976.
RJ1.J6
Breast feeding, Cultural factors, Females, Role of women, Sex (Characteristics), Social influences.
Abstract: The basic function of reproduction is discussed regarding its relation to women in today's industrialized society. With the advent of effective birth control women can now choose when (if ever) and how many children they want (if any). However, emphasis is given to the idea that if a woman does decide to have children, she should consider the beneficial aspects of breast-feeding when bringing up those children.

180-76
COFFEE DRINKING AND DEATH DUE TO CORONARY HEART DISEASE.
Charles H Hennekens, Et Al
New Engl J Med 294 (12): 633-636. Mar 18, 1976.
448.8 N442
Coffee, Coronary heart disease, Disease prevention, Food-related disorders, Research, Risk factors.
Extract: For a series of 649 patients who died of coronary heart disease within 24 hours of onset of symptoms, and an equal number of neighborhood controls, information was obtained on a large number of variables, including coffee consumption. An analysis using multivariate risk scores to control for all available variables yields a maximum likelihood estimate of the risk ratio associated with coffee drinking of 1.1. The estimate of the risk ratio depends somewhat on the number and nature of variables controlled for in the analysis. Findings indicate that risk, if any, of death from coronary heart disease associated with coffee drinking is small.

181-76
MEGAVITAMIN THERAPY: FACTS AND FICTIONS.
Victor Herbert
Food and Nutr News 47 (4): 1, 4. Mar/Apr 1976.
389.8 F7332
Ascorbic acid, Food fads, Health, Nutrition, Orthomolecular medicine, Therapeutic nutrition, Vitamins.
Abstract: Arguments countering the megavitamin theory advocated by "nutrition experts" are offered to public consumers. The strongest argument presented for declaring megavitamin therapy nutrition nonsense is based on the fact that it is impossible for more than a small quantity of vitamin to serve a vitamin function. The vitamin megadose theory (orthomolecular therapy) as producing "optimal" health and required by "individual variability" is also refuted. Emphasis is given to maintaining a balanced daily diet to obtain good nutritional health.

182-76
NUTRITIONAL STATUS AND THE OUTCOME OF PREGNANCY.
Agnes C Higgins
J Can Diet Assoc 37 (1): 17-22, 24-25, 28-29, 32-35. 1976.
389.9 C1632
Counseling, Disadvantaged groups, Fetal growth, Nutrition education, Nutritional status, Pregnancy and nutrition, Prenatal education, Weight.
Extract: Evidence is presented that nutrition intervention during pregnancy can have a significant influence on the outcome of pregnancy. The Montreal Diet Dispensary gave nutrition counseling and necessary food supplements to provide for maternal nutritional rehabilitation during pregnancy and permit optimal growth and development of the foetus. Results indicated significantly higher birthweightsin siblings of mothers who participated in the program than for siblings when mothers did not participate.

183-76
DIETARY REGULATION OF SERUM LIPIDS IN HEALTHY, YOUNG ADULTS.
P Hill, E L Wynder
J Am Diet Assoc 68 (1): 25-30. Jan 1976.
389.8 AM34
Caloric modifications, Cholesterol, Diet improvement, Dietary study methods, Lipids, Triglycerides.
Abstract: Forty-five healthy medical students and their wives were selected to study whether their serum cholesteroland triglyceride levels could be lowered by diet. A 2375 kcal. per day diet was used. Thirty percent of the calories were obtained from fat and the diet contained less than 250 mg. of fat per day. In four weeks, serum cholesterol levels were significantly reduced. A sample menu is provided as well as methods, analyzed results, and tables of data.

184-76
EATING RESPONSES OF OBESE AND NONOBESE HUMANS DURING DINNER MEALS.
Samuel W Hill, W Bruce McCutcheon
Psychosomatic Medicine 37 (5): 395-400. Sept/Oct 1975.
RC49.P8 F&N
Food consumption, Food habits, Food preferences, Meal patterns, Obesity.
Extract: Observations of eating responses of obese and nonobese subjects were made in meal settings. As hunger and preference increased; the amount of food eaten, the meal length, and the number of bites significantly increased. Time per bite decreased as hunger and preference increased. Obese subjects ate more grams per second than nonobese subjects. Obese subjects also ate more high preference food and less low preference food than nonobese subjects.

185-76
DO CHILDREN NEED SPECIAL FOODS?
Eben H Hipsley
Environ Child Health 22 (1): 1-2. Feb 1976.
RJ1.J6
Breast feeding, Child nutrition, Infant feeding, Infants (To 2 years), Nutrition education, Recommended Dietary Allowances.
Abstract: This article disputes the notion that children require special foods such as supplementary foods for the breast-feeding infant. The author mentions physical and psycological consequences of introducing unnecessary substitute foods. We must recognize that most adult foods are suitable for children over six months old, and we must encourage the marketing of foods to reflect this idea.

186-76
ONE OF THE FAMILY: DO CHILDREN NEED SPECIAL FOODS?
Eben H Hipsley
Food Nutr Notes Rev 32 (11/12): 197-204. Nov/Dec 1975.
389.9 A073
Child nutrition, Family environment, Family life, Food beliefs, Food habits, Special groups, diets.
Abstract: Efforts by nutritionists to maximize the goal of good nurition have resulted in nutritional programs that have often ignored the competing claims to provide for other non-nutritional needs - especially psychosocial ones. One notion that developed and was widely canvassed was that young children need special foods.The origins of this fallacious belief are discussed. In addition, certain suggestions are provided in an attempt to prevent the possibility of situations from

occurring such as disease in young children, ignorance of man/food relationships, and lack of family cohesiveness.

187-76
VEGETABLE PARADE PERSUADES CHILDREN TO TRY NEW FOODS.
Richard Hofacker, Nancy Brenner
J Nutr Educ 8 (1): 21-24. Jan/Mar 1976.
TX341.J6
Educational methods, Instructional materials, Nutrition, Nutrition education, Vegetables.
Extract: Vegetables, introduced to young children by dietitians from Kings County Hospital, Brooklyn, in a unique, award-winning way, is presented. Discussions highlight the Vegetable Parade which was led by "Farmer Brown" and included such "Vegetables" as corn, spinach, broccoli, and others. Dietitians, each dressed as and representing a vegetable, supply nutritional and taste information for the children for that vegetable. The presentation is then followed by a tasting party.

188-76
VEGETABLE PARADE PERSUADES CHILDREN TO TRY NEW FOODS.
Richard Hofacker, Nancy Brenner
What's New Home Econ 40 (8): 6. Apr 19, 1976.
321.8 W55
Child nutrition, Educational games, Foods instruction, Nutrition education, Vegetables.
Abstract: A pilot project for introducing children to unfamiliar vegetables is discussed. Descriptions of the "Vegetable Parade" include dietitians of Kings County Hospital in Brooklyn dressing up as various vegetables and led by "Farmer Brown." Each vegetable gives a brief speech on their specific characteristics. After the presentations, the pediatric patients are invited to taste samples of each of the vegetables. The program has proved most successful in reducing plate waste of vegetables in the pediatrics ward.

189-76
WOW (WAR ON WEIGHT) CLUB.
Jane Horbour
Ill Teacher 19 (4): 206-208. Mar/Apr 1976.
LB1025.I4 F&N
Adolescents (12-19 years), Class activities, Exercise, Nutrient values, Nutrition education, Resources, Teaching techniques, Weight control.
Abstract: The War on Weight Club Kit is designed for public health nurses or home economics teachers who conduct weight loss and nutrition eductation programs in schools. Through twelve sessions students gain a basic knowledge of the nutrient value of foods, sound exercise habits, and the special requirements of a teen-age diet. The WOW Club kit outlines objectives and teaching concepts, suggests classroom activities, and lists recommended teaching aids and resources.

190-76
VITAMIN E: A REEXAMINATION.
M K Horwitt
Amer J Clin Nutr 29 (5): 569-578. May 1976.
389.8 J824
Fat-soluble vitamins, Recommended Dietary Allowances, Supplements (Nutrient), Synthetic foods, Vitamin E, Vitamin equivalents, Vitamin K.
Extract: An attempt is made to place into proper perspective the relative values of the eight natural forms of vitamin E and the epimers of the synthetic products with regard to their biological activities. Since differences in activities reported are mostly a function of different rates of biological turnover, feeding a non-alpha-tocopherol compound three times a day would be expected to give a different biological value than if the total were fed once a week or together with alpha-tocopherol. An analysis of data to support an increase in the current RDA for vitamin E is presented. Recent developments on the prolongation of blood clotting time by vitamin E are interpreted from the viewpoint that alpha-tocopherol is oxidized to tocopherylquinone, an inhibitor of vitamin K.

191-76
HOW FOOD BECOMES PART OF YOU (FILMSTRIP).
[New York] Guidance Associates 84 fr. color. 35 mm. and audiotape in cassette. 1976.
LB1587.N8N6 F&N AV (Nutrition for young people)
Child nutrition, Digestion, Foods, Nutrition, Nutrition education.
With teacher's guide. Audiotape in cassette, m/a, 14 min. each side.
Abstract: Processes by which the body turns food into tissue are presented to elementary students in a filmstrip. Steps of digestion and defining terms (saliva, esophagus, peristalsis, etc.), are traced. Essential nutrients and the role of calories as a measure of energy are also reviewed, as well as an explanation of how fat cells store energy. Finally, the filmstrip presents how proteins are broken down to amino acids which recombine to make new proteins forming new cells.

192-76
HUMAN MILK IN PREMATURE INFANT FEEDING: SUMMARY OF A WORKSHOP.
Pediatrics 57 (4): 741-743. Apr 1976.
RJ1.P42
Chemical composition, Food safety, Infant diets, Infant feeding, Infants (To 2 years), Nutritional adequacy.
Abstract: At a workshop held to determine the safety of human milk for feeding to premature infants, it was concluded that it is safe, except possibly, milk from a donor other than the natural mother, since adequate documentation is not yet available on third-party milk. Some participants had questions about the nutritional adequacy of human milk, but most agreed its benefits outweighed its drawbacks. Nutritional status of the infant should be closely monitored, as well as the chemical composition of the milk. An appendix showing the workshop participants is included.

193-76
EFFECT OF NUTRITION EDUCATION ON THE NUTRITIONAL STATUS OF LOW-INCOME PREGNANT WOMEN OF MEXICAN DESCENT.
Isabelle F Hunt, Et Al
Amer J Clin Nutr 29 (6): 675-684. June 1976.
389.8 J824
Behavior modification, Diet improvement, Dietary surveys, Ethnic groups, Low income groups, Mexican Americans, Nutrition education, Nutritional status, Pregnant women.
Abstract: Low-income pregnant women of Mexican descent were studied to determine whether their food habits could be improved by nutrition education. Biochemical indices of nutritional status were also investigated. Twenty-four-hour dietary recalls were obtained at an initial interview and again at a final interview after a nutrition education program, offered only to the treatment group. At the final interview, improvements in dietary intakes were seen within the treatment group. These dietary improvements suggest the effectiveness of the nutrition education program.

194-76
PARENTS, KIDS, AND VEGETABLES (SLIDES).
Joanne Ikeda, Linda Garcia
Davis, Cal., University of California 53 slides. color. 2 x 2 in. and audiotape in cassette. [1975?].
TX391.P3 F&N AV
Child nutrition, Food preparation, Nutrition education, Nutritional value, Vegetables.
With text. Audiotape in cassette: 1m. 15 min.
Abstract: A slide show presents the importance of eating vegetables to both children and their parents. Discussions focus on introducing children to the wide variety of vegetables. In addition, parents are given tips on preparation of fresh, frozen, and canned vegetables in order to make them more palatable to their children. Finally, the nutritional value of all types of vegetables is emphasized.

195-76
INBORN ERRORS OF METABOLISM.
FDA Consumer 10 (6): 20, 22. July/Aug 1976.
HD9000.9.U5A1
Food and Drug Administration, Fructose intolerance, Inborn errors of metabolism, Labeling, Maple-syrup urine disease, Phenylalanine-restricted diets, Phenylketonuria, Therapeutic and special diets.
Abstract: The term "inborn errors of metabolism" is applied to a group of inherited abnormal conditions which affect the metabolism of amino acids, carbohydrates, vitamins, and essential trace minerals. These diseases include phenylketonuria (PKU), fructose intolerance, maple-syrup urine disease, and glycogenase deficiency. Once a disorder has been diagnosed, the maintenance of an appropriate diet frequently results in near normal life. Specific formulations have been developed by the food and drug industries for use as special diets in PKU, maple syrup urine disease, and other conditions.

196-76
THE INFLUENCE OF MATERNAL FOOD SUPPLEMENTS ON BIRTHWEIGHT IN GUATEMALA.
Nutr Rev 34 (6): 169-171. June 1976.
389.8 N953
Diets for special conditions, Guatemala, Maternal-fetal exchange, Pregnancy diets, Pregnant women, Preventive nutrition, Special groups, diets, Supplementary feedings.
Abstract: The effects of maternal malnutrition or undernutrition on fetal development has rightly remained a bulwark of nutritional research studied consistently throughout the century. Supplementation of the suboptimal diet of pregnant Guatemalan women resulted in the increased birth weight of their infants. This increase was proportional to the total caloric value of the supplement but not related to its protein or carbohydrate content.

197-76
DIET AND HYPERACTIVITY: ANY CONNECTION?
Institute of Food Technologists
Food Technol 30 (4): 29-34. Apr 1976.
389.8 F7398
Food-related disorders, Hyperactivity, Hyperkinesis, Research.
Abstract: A scientific status summary on the relationship of diet with hyperactivity is provided. Discussions highlight hyperactivity and differences between hyperactivity and hyperkinesis as well as the Feingold hypothesis. In addition, other discussions evaluate the hypothesis and describe controlled studies that have taken place. Finally, results indicate that further study is in order before any conclusions can be drawn.

198-76
DIET AND HYPERACTIVITY: ANY CONNECTION?
Institute of Food Technologists
Nutr Rev 34 (5): 151-158. May 1976.
389.8 N953
Color in foods, Dietary factors, Flavorings, Food additives, Hyperactivity, Hyperkinesis, Hyperkinetic (hyperactive) child-

199-76
ren.
Abstract: The effect of diet on psychological disorders such as hyperactivity is given some focus. An evaluation is offered on recent claims which state that certain chemicals found in foods - some present naturally, others added in processing - may be responsible for the syndrome "hyperactivity". The results of the evaluation indicate that although all evidence of these claims remains inconclusive, more study should be undertaken to investigate the relationship of diet to the hyperkinetic syndrome.

199-76
THE ROLE OF FATS IN A GOOD HEART GOOD HEALTH DIET.
International Olive Oil Information Bureau
New York [8] p. [1973?].
TX560.F3R6 FSN
Cardiovascular disorders, Cholesterol, Fats and oils, Health.
Abstract: Recommendations for the modification of fats in the diet are made by medical experts to the general public. Factors contributing to these recommendations have been the current rise of heart attacks, and cases of heart disease, and high cholesterol levels at earlier ages. Recommendations include a drastic reduction of cholesterol in the daily diet and an iso-caloric division of those fats included in the daily diet.

200-76
INTERVENTION IN TYPE II DISEASE IN CHILDREN.
Nutr Rev 34 (3): 75-77. Mar 1976.
389.8 N953
Digestion and absorption, Drugs, Hypercholesteremia, Nutrients.
Extract: Nutritional management of patients with hyperlipoproteinemia does not always produce desired effects. Cholestyramine therapy reduces blood cholesterol in children with elevated cholesterol. However, when taken regularly for more than two years, the drug produces folic acid deficiency and reduces blood levels of phosphorus and vitamins A and E.

201-76
IS VITAMIN C REALLY GOOD FOR COLDS?
Consumer Reports 41 (2): 68-70. Feb 1976.
321.8 C762
Ascorbic acid, Food composition tables, Preventive nutrition, Respiratory disorders.
Abstract: Recommendations for vitamin C use in cold prevention and cold symptom reduction are offered to consumers. Since no current findings have proved definitive on the effects of vitamin C on colds, consumers are urged to obtain amounts needed for "tissue saturation" (120 mg.) by including foods high in vitamin C in their diets. Additionally, emphasis is placed on the fact that the only difference in organic and synthetic pill forms of vitamin C is price.

202-76
BIOCHEMICAL ASSESSMENT OF THE NUTRITIONAL STATUS OF LOW INCOME PREGNANT WOMEN OF MEXICAN DESCENT.
Mary Jacob, Et Al
Amer J Clin Nutr 29 (6): 650-656. June 1976.
389.8 J824
Mexican-Americans, Nutritional status, Pregnant women, Supplements (Nutrient), Vitamin B complex, Vitamin deficiencies.
Abstract: Biochemical parameters of nutritional status were investigated in 300 women of Mexican descent during the first and second trimesters of pregnancy. Blood samples were obtained from the women during clinic visits, and measurements were made of serum iron, hemoglobin, hematocrit, serum protein, and transferrin saturation. Additionally, the nutritional status of seven vitamins was determined either by direct assay of the vitamin levels in blood or by measurement of erythrocyte enzyme stimulation. Results indicated that biochemical evidence of multiple nutrient deficiencies occurred in 15 percent of 216 women. Examination of this data showed that these women suffered from B-complex deficiencies. This finding emphasized the need for increased intakes of folic acid, riboflavin, and thiamin during pregnancy.

203-76
DIET-RELATED BIRTH DEFECTS (SLIDE).
Lynn F James
Annapolis, Md., Nutrition Today 18 slides. color. 2 x 2 in. 1975.
SF910.D5D5 FNN AV (Nutrition today teaching aid no. 16)
Birth defects, Clinical nutrition, Dietary factors.
With manual. Based on the article "Diet-related birth defects" from Nutrition today, v. 9, no. 4, July/Aug. 1974.
Extract: A collection of slides functioning as a teaching aid portrays the problems caused by diet-related birth defects. Not only do ranchers perennially lose thousands of their stock to birth defects, but that loss raises the haunting question whether or not birth defects in humans might possibly derive from dietary cause.

204-76
WHAT DO THEY KNOW FROM BACON AND EGGS?
DeeDee Jameson
Childhood Ed 51 (3): 146-149. Jan 1975.
320.8 C435
Children, Family nutrition, Food habits, Nutrition education, Parent participation, Parental influence.
Abstract: Nutritional educators must teach accurate nutrition information in a context relevant to each child and each family. Eating habits of children can be affected by the attitudes and values teachers or parents have about their own bodies, parent-child emotions, ethnic or socioeconomic lifestyles, and the characteristics of the child's learning processes. Recommendations for active parent involvement in nutritional education is accompanied by suggestions for classroom activities for the primary grades.

205-76
HEALTH STATISTICS ON CHILDREN OF SCHOOL AGE.
O Jeanneret, L Raymond
W H O Chron 30 (3): 101-107. Mar 1976.
449.9 W892
Children, Demography, Health, Mortality, Statistical data, Statistics.
Abstract: Statistics currently available on the health of school-age children are revealed in a report based on data compiled by the United Nations and WHO. It is found that, given the quantity and quality of the epidemiological data presently available, there is no possibility of assessing the health status of school-age children in the world population with the necessary degree of accuracy or of making international comparisons with sufficient reliability.

206-76
COST OF BREAST-FEEDING.
Derrick B Jelliffe, E F Patrice Jelliffe
Lancet 1 (7956): 420. Feb 21, 1976.
448.8 L22
Breast feeding, Diets in lactation, Food cost analysis.
Abstract: Alternate sources of food for the lactating mothers are suggested in lieu of the relatively expensive sources of energy usually recommended. Emphasis is given to the idea that it is a mistaken belief that animal products are the necessary requirements to supply additional calories and protein and that these requirements are sufficiently fulfilled by grain-cereal, and bread-cheese mixtures as well as peanut-butter sandwiches.

207-76
FEEDING MOTHER AND FOETUS: DIET IN PREGNANCY.
Derrick B Jelliffe
Environ Child Health 21 (5): 221-222. Oct 1975.
RJ1.J6
Maternal-fetal exchange, Nutrition education, Nutritional intervention, Pregnancy, Pregnancy and nutrition, Pregnancy diets.
Abstract: The needs of pregnant women for an increased diet are stressed for the public. Growth of the foetus, increased breast and uterus tissue, larger blood volume, and subcutaneous fat needed for breast feeding are all characteristics of pregnancy which require the extra nutrients obtained from a generous but well-balanced mixed diet. In addition, malnourishment in the mother can result in toxemia, low weight babies, or mentally deficient offspring. Encouragement is given to including nutrition education in the curricula for nurses, physicians and others who are responsible for guiding the good nutrition of expectant mothers.

208-76
NUTRITION AND ECONOMICS IN THE MODERN WORLD.
Derrick B Jelliffe
Environ Child Health 21 (5): 267-269. Oct 1975.
RJ1.J6
Breast feeding, Consumer economics, Economics, Infant feeding, Lactation, Milk, Nutrient values.
Abstract: The cost of human lactation, including expenditures for extra food for the mother, is less than the cost of artificial feeding of infants. At the national level, artificial feeding for infants may cause importation of processed formula resulting in expenditure beyond the reach of most developing countries. Poor facilities to prepare formulae lead to more illness and more hospitalization. Stress is placed on the utilization of human milk for infant feeding to conserve world food resources.

209-76
OPTIMIZING THE EFFECTIVENESS OF SCHOOL FOOD PROGRAMS FOR FEEDING AND EDUCATING CHILDREN IN NORTH CAROLINA; TECHNICAL REPORT.
Glenda N Johnson
North Carolina, State University, Raleigh, Dept. of Food Science
[Washington, Educational Resources Information Center] 2v. [1974].
TX551.J6 FNN
Adolescents (12-19 years), Dietary surveys, Food habits, North Carolina, Nutrition education, Nutrition knowledge, School children (6-11 years), School food service, School lunch programs.
Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $7.80 plus postage; ERIC Report No. ED 099 347.
Extract: The results of a 2 year study of the nutritional habits and knowledge of elementary and secondary students in North Carolina are set down. The study was based on the hypothesis that nutritional education would influence the amount and kinds of food consumed, and possibly, student attitudes about the school lunch program. Results indicate that elementary school children below fifth grade may be most amenable to changes in dietary habits and attitudes due to nutrition education.

210-76
PERSONALITY CHARACTERISTICS IN OBESITY: RELATION OF MMPI PROFILE AND AGE OF ONSET OF OBESITY TO SUCCESS IN WEIGHT REDUCTION.
Sally F Johnson, Wendell M Swenson, Clifford F Gastineau
Amer J Clin Nutr 29 (6): 626-632. June 1976.
389.8 J824
Individual characteristics, Minnesota, Obesity, Psychological aspects, Weight reduction.
Abstract: A group of 142 obese subjects was seen in an obesity clinic over a 2-year period. Of these, 116 had assessment of personality factors by the Minnesota Multiphasic Personality Inventory (MMPI), and 71 werefollowed for periods of 4 to 20 months in order to determine success at weight reduction by means of a conventional dietary regimen. Even though the findings show that certain personality traits as measured by the MMPI may occur more frequently in obese persons, the individual MMPI profile codes point out the presence of diverse behavior patterns among obese persons rather than a single personality pattern characteristic of obesity.

211-76
SYMPTOM RESPONSE TO LACTOSE-REDUCED MILK IN LACTOSE-INTOLERANT ADULTS.
Diane Veale Jones, Et Al
Amer J Clin Nutr 29 (6): 633-638. June 1976.
389.8 J824
Carbohydrate metabolism disorders, Lactose intolerance, Milk, Milk intolerance, Skim milk.
Abstract: The possible usefulness of low-lactose milk for those lactose-intolerant subjects who develop symptoms from milk consumption was investigated. The low-lactose milks produced significantly fewer symptoms and there was a significant positive relationship between amount of lactose consumed and symptom response. The form in which lactose was administered also had no bearings to symptoms It is concluded that in symptomatic subjects, a significantly greater quantity of low-lactose milk than regular milk can be consumed.

212-76
NUTRITION INTEREST CENTERS.
Mary Ellen Jones
Nutr News 39 (2): 7. Apr 1976.
389.8 N957
Activity learning, Foods instruction, Instructional materials, Nutrition education, Primary grades, Teaching methods.
Abstract: At a Rochester, New York primary school a nutrition unit was taught using Interest Centers. For twelve weeks, the children learned about foods, physical fitness and table manners. Tasting, cooking, composing songs and making advertisements, and use of library materials were teaching methods utilized. Finally, a student-prepared breakfast and newspaper demonstrating acquired nutrition concepts culminated a successful teaching idea.

213-76
NUTRITION STRATEGY AND PROGRAMME DEVELOPMENT, AN APPROACH.
Leonard Joy
Pag Bull 5 (2): 7-12. June 1975.
OD431.A1P7 F&N
Food economics, Food supply, Malnutrition, Nutrition policy.
Abstract: The need for guidance on how nutrition policy decisions need to be approached and how to design data collection and analysis services for that purpose is discussed. The guidance must stress defining the target groups of nutrition policy in socioeconomic terms, studies of profiles of situations in which malnutrition occurs, and assessing the relative roles of interventions to great symptoms and interventions to tackle the fundamental causes of malnutrition.

214-76
NITRATES AND NITRITES AS COMPONENTS OF THE NORMAL ENVIRONMENT: PART ONE OF TWO PARTS.
Thomas H Jukes
Food and Nutr News 47 (5): 2, 4. May/June 1976.
389.8 F7332
Food-related disorders, Nitrates, Nitrites, Toxicity.
Abstract: Due to the current interest in nitrates and nitrites as suspected cancer-causing agents, a paper describes their relationship in the normal environment. Discussions focus on their origins on the earth, development, composition, areas of accumulations and plants containing the highest concentrations. In addition, toxicity levels of nitrates and nitrites are given for human beings, dogs, and rats.

215-76
ORGANIC FOOD FAD.
Thomas H Jukes
Parent's Magazine 51 (3): 46-47, 52. Mar 1976.
HQ750.A2P3 F&N
Chemical contaminants, Food additives, Food and Drug Administration, Food beliefs, Food composition (A.P.), Food contaminants, Food fads, Health foods, Organic foods.
Abstract: The truth about health foods is disclosed for the general public in a report about organic food myths. Discussion includes pretest quiz on preconceived notions about organic foods and additives in commercial foods, over-concern on the part of the public about "impure" foods, USDA present food standards, and health food claim literature. Also, included are the answers to the quiz which indicate just how much one really knows about health foods.

216-76
PHENYLKETONURIA (PKU).
Parvin Justice, George F Smith
Am J Nursing 75 (8): 1303-1305. Aug 1975.
448.8 AM323
Amino acid metabolism disorders, Clinical nutrition, Phenylalanine-restricted diets, Phenylketonuria, Protein modifications, Therapeutic diets, Therapeutic nutrition.
Abstract: The importance of early diagnostic screening to identify infants with PKU is stressed. The methods of infant diagnosis and screening are presented, with a diagram showing normal and abnormal metabolic degradation of phenylalanine. The successful results of administering a low phenylalanine protein hydrolysate diet to PKU infants, are presented. Controversy continues regarding the age at which to terminate such a diet. Variants and maternal PKU are also discussed.

217-76
FOOD FADISM, A NEW RELIGION?
Paul Kahn, Grace Adams
Food Prod Dev 10 (3): 40, 42. Apr 1976.
HD9000.1.F64
Food habits, Food processing, Food production, Psychological aspects, Synthetic foods.
Abstract: In an attempt to clarify misconceptions, food faddism is described as a religion. Discussions focus on the idea that to think of food faddists as faddists is an error. Stress is also given to the fact that health food diets are really food codes or taboos based on multiple origins of cultural attitudes regarding the technological advances made in the food industry. In addition, the need for tolerance on both sides - natural vs. processed foods - is highlighted.

218-76
PROTEIN QUALITY OF RICE-SOYA BEAN AND RICE-GREEN GRAM MIXTURES.
Maria Sri Karjati
Nutr Rep Int 13 (5): 463-470. May 1976.
RC620.A1N8
Food analysis, Grain products, Legumes, dry, Protein efficiency ratio, Protein-rich mixture, Proteins, plant, Rice, Soybeans.
Extract: The protein quality of diets containing mixtures of rice-green gram and rice-soyabean was evaluated by determining the Protein Efficiency Ratio (PER) and Net Protein Utilization (NPU). Serum and live proteins were also determined. Raw rice-soyabean mixture had a low NPU and PER. Cooking improved both and cooked rice-tapeh diet had a PER value higher than the casein diet. The PER of raw rice-green gram diet was higher than casein and the cooked diet was equal to that of casein. There were some differences in total serum protein and liver protein of rats fed the various diets.

219-76
THE SCHOOL HEALTH SERVICE AS A MEANS OF ENTRY INTO THE INNER-CITY FAMILY FOR THE IDENTIFICATION OF MALNOURISHED CHILDREN.
Robert J Karp, Et Al
Amer J Clin Nutr 29 (2): 216-218. Feb 1976.
389.8 J824
Child nutrition, Child nutrition programs, Dietary surveys, Disadvantaged youth, Nutritional status, School children (6-11 years), School health services.
Extract: Fourteen of 143 inner-city school children evaluated during the year of entry into elementary school were found to have short stature, to be underweight, and to have reduced subcutaneous fat deposition. These conditions were found to be associated with hematological characteristics of poor nutrition, and, therefore, these children were considered to be "at risk" for malnutrition. Investigation in the homes of the "at risk" children revealed a single family in which no food was available for consumption.

220-76
NUTRITION: YOUR CHILDREN AND YOU. (SPA)
Brearley B Karsch
Filadelfia 26 p. [1974].
TX361.C5K3S F&N
Child nutrition, Menu planning, Nutrition, Nutrition education.
Title of Original: Nutricion: sus ninos y usted.Also available in English: Nutrition, your children and you (TX361.c5K3).
Abstract: A booklet provides a handy guide to parents and teachers to help them get more value from the food they eat and for those for whom they care and teach. Presented information is intended for use in planning daily menus, in arranging education programs, and in understanding why correct nutrition is so important to the children in a person's care.

221-76
NUTRITION: YOUR CHILDREN AND YOU.
Brearley B Karsch
Philadelphia 25 p. [1974].
TX361.C5K3 F&N
Child nutrition, Menu planning, Nutrition, Nutrition education.
Also available in Spanish: Nutricion, sus ninos y usted (TX-361.c6K3S).
Abstract: A booklet provides a handy guide to parents and teachers to help them get more value from the food they eat and for those whom they care for and teach. Presented information is intended for use in planning daily meals, in arranging education programs, and in understanding why correct nutrition

is so important to children.

222-76
EFFECT OF SUCROSE INTAKE ON BLOOD FRUCTOSE AND URINARY SUGAR EXCRETION OF YOUNG WOMEN.
June L Kelsay, Et Al
Nutr Rep Int 13 (5): 443-447. May 1976.
RC620.A1N8
Blood analysis, Females, Fructose, Special groups, diets, Sugar, Urine analysis.
Extract: Six young women consumed a diet containing 90 percent of the carbohydrate from sucrose for 8 consecutive weeks. Blood and urinary fructose results from this time frame were compared with response to a sucrose load given when subjects were consuming self-selected diets. Fructose and total carbohydrate in urine, fructose levels and urinary fructose and total carbohydrate were significantly lower during the study than when the subjects were consuming self-selected diets containing less sucrose.

223-76
CHEMICAL, PALATABILITY AND COOKING CHARACTERISTICS OF NORMAL AND LOW QUALITY PORK LOINS AS AFFECTED BY FREEZER STORAGE.
James D Kemp, Richard E Montgomery, J D Fox
J Food Sci 41 (1): 1-3. Jan/Feb 1976.
389.8 F7322
Food analysis, Food preference ratings, Frozen foods, Palatability ratings, Pork.
Extract: Normal and low (PSE) quality pork loins were compared for pH, thiamine, organoleptic and tenderness scores, cooking losses while fresh and after 60 and 120 days' freezer storage. Although normal loins received slightly higher evaluation scores in most tests, PSE loins tended to be more tender. In addition, there were no differences in flavor, juiciness, or overall satisfaction scores due to freezer storage.

224-76
POSITIVE LIVING IN THE SENIOR YEARS (SLIDES).
Gail M Keown, Ruth N Klippstein
Ithaca, N.Y., Cornell University 95 slides. color. 2 x 2 in. 1976.
TX361.A3P6 F&N AV
Elderly (65 + years), Health, Nutrition education, Nutritional adequacy, Nutritional status.
With supplementary slides, text, "Concerns of the aging nutrition and health related statistical data" and script/guide.
Abstract: A slide set is part of a set of nutrition education materials prepared for use with elderly audiences. The set is designed to be used in nutrition education programs to initiate discussions on various aspects of modern maturity. To increase the usefulness of the slide set and to stimulate further discussion, supplementary slides with demographic and health-related data have been included.

225-76
THE RATIO OF ZINC TO COPPER OF DIETS IN THE UNITED STATES.
Leslie M Klevay
Nutr Rep Int 11 (3): 237-242. Mar 1975.
RC620.A1N8
Cholesterol, Copper, Coronary heart disease, Deficiency diseases and disorders, Metabolism, Zinc.
Extract: The ratio of zinc to copper has been associated with a variety of epidemiologic features of coronary heart disease and with the metabolism of cholesterol. Work of several authors who measured both zinc and copper in meals and diets has been reviewed. Some meals and diets of considerable variability were found to have ratios of zinc to copper in excess of those which produce hypercholesterolemia in rats. These diets generally contained an amount of zinc close to the requirement of adults; less copper than the requirement resulted in high ratios of zinc to copper. It is possible that diets deficient in copper contribute to the increase in risk of coronary heart disease associated with a high ratio of zinc to copper.

226-76
CORONARY HEART DISEASE: THE ZINC/COPPER HYPOTHESIS.
Leslie M Klevay
Amer J Clin Nutr 28 (7): 764-774. July 1975.
389.8 J824
Clinical nutrition, Copper, Coronary heart disease, Metabolic disorders, Mineral metabolism disorders, Zinc.
Extract: Epidemiologic and metabolic data are consonant with the hypothesis that a metabolic imbalance in regard to zinc and copper is a major factor in the etiology of coronary heart disease, this imbalance, characterized by a high ratio of zinc to copper, which results in hypercholesterolemia and increased mortality due to coronary heart disease, may be the preponderant factor in the etiology of coronary heart disease.

227-76
CAN OBESITY BE PREVENTED?
Jerome L Knittle, Fredda Ginsberg-Fellner
Pediatric Annals 4 (5): 28-38. May 1975.
RJ1.P44 F&N
Children, Clinical nutrition, Obesity, Preventive nutrition, Weight reduction.
Abstract: The possibilities of obesity prevention are presented in a clinical study of weight reduction in children. Study results indicate that obesity can be prevented but several areas requiring careful observation and further study in the field of human obesity are weight and diet during pregnancy, early identification of an at-risk child, control of preschool children's diets, a child's caloric intake standard, exercise, identification of women potentially capable of having an obese child, and parental education.

228-76
THE NUTRITIONAL ASPECTS OF FOOD PRODUCTION AND DISTRIBUTION.
Uwe Kracht
Impact Sci On Soc 24 (2): 147-159. Apr/June 1974.
281.5 I87
Food production, Food supply, Malnutrition, Nutrition, World problems.
Extract: Despite the promise of the "green revolution" and its grain surpluses of several years ago, the world's food production in the first years of the 1970's once again lagged behind the growth in its population. Steps must be taken to enhance diets in order to ensure proper nutrition and total health as well as to avert periodic famine brought on by natural and man-made cataclysms. Some concrete technical, educational, economic, and legislative proposals are advanced.

229-76
EFFECTS OF FROZEN STORAGE ON PREPARED FOODS CONTAINING PROTEIN CONCENTRATES.
Amihud Kramer, Raymond L King, Dennis C Westhoff
Food Technol 30 (1): 56-57, 60-62. Jan 1976.
389.8 F7398
Food preservation, Food processing, Food storage, Freezing, Nutrient retention, Prepared foods, Protein concentrates.
Extract: The necessity of preparing meaningful microbiological and nutritional standards for frozen storage of prepared foods is provided to concerned consumers. The prepared food industry must have the opportunity of estimating whether they can meet such standards not only at the time of manufacture but throughout marketing channels until the products reach the consumer. Tables and a bibliography are included.

230-76
NUTRITION: DOES THE PHYSICIAN KNOW ENOUGH?
Willard A Krehl
Prof Nutritionist 8 (2): 3-6. Spring 1976.
SP95.A1P7
Disease prevention, Health care, Hygiene, Nutrition education, Nutrition knowledge, Physicians, Public health.
Abstract: A report focuses on the need for practicing physicians to obtain more training in the basic science fundamentals of nutrition. Discussions highlight that there needs to be established a nutrition team within the health care system which focuses on the ultimate benefitof the individual patient. Furthermore, it is emphasized that much greater realization is needed in medicine and in community health that good nutrition, along with good hygiene, are the most important measures that could be taken to prevent the development of many chronic diseases.

231-76
EFFECT OF VITAMIN B6 ON LEUCINE-INDUCED CHANGES IN HUMAN SUBJECTS.
Kamala Krishnaswamy, Et Al
Amer J Clin Nutr 29 (2): 177-188. Feb 1976.
389.8 J824
Deficiency diseases and disorders, Health, Nutrition, Orthomolecular medicine, Pyridoxine, Vitamin deficiencies.
Abstract: The occurrence of endemic pellagra among sorghum eaters has been reported from some parts of India, and the results of several studies have demonstrated that the high amount of essential amino-acid-leucine present in sorghum is etiologically related. Specifically, the results indicated that vitamin B6 could successfully counteract the effects of leucine on quinoline acid excretion in urine, and on in vitro nicotinamide nucleotide synthesis by erythrocytes, and also could correct the abnormalities of 5-hydroxy tryptamine metabolism induced by excess leucine. The observations suggest that vitamin B6 nutritional status may have a contributory role in the pathogenesis endemic pellegra.

232-76
FAMILY NUTRITIONIST ON THE PRIMARY HEALTH CARE TEAM.
Beila Simon Kunis
J Nutr Educ 8 (2): 77-70. Apr/June 1976.
TX341.J6
Diet counselling, Family nutrition, Health care, Illinois, Nutrition education, Nutritional rehabilitation.
Abstract: For decades nutrition counseling was limited to crisis-oriented hospital clinics and public health stations and seemed destined to remain at that limited level of outpatient availability. Mid-twentieth century social changes motivated health planners to develop "innovative" ambulatory preventive health delivery sytems for the generalpublic. Some of these "innovations" included nutrition counseling as a preventive health service. The Illinois Family Health Center's NutritionDivision is a model that can be used as an example by nutritionists and health planners interested in integrating nutrition counseling services into ambulatory health care organizations.

233-76
NEONATAL SCREENING FOR HYPERLIPIDEMIA.
Peter O Kwiterovich
Pediatrics 53 (4): 455-457. Apr 1974.
RJ1.P42
Atherosclerosis, Cardiovascular disorders, Hyperlipidemia, Infants (To 2 years), Preventive medicine, Research.

Abstract: A commentary on premature atherosclerosis and its association with cardiovascular disease is made for the layman. Conclusions drawn from articles, papers, and studies indicate that influences of perinatal events, maternal drugs, and anesthesia on lipids in cord blood need better understanding; the utilization of certain biochemical tests (C or LDL) must be resolved; and longitudinal studies must be performed so that genetic and medical significance of neonatal hyperlipidemia, related to premature atherosclerosis, can be determined.

234-76
THE NUTRITION CRISIS - A DEBATE.
Paul A Lachance, Theodore P Labuza
Food Technol 30 (1): 42, 46-47. Jan 1976.
389.8 F7398
Book reviews, Nutrient sources, Nutrient standards, Nutritional status.
Abstract: A reviewer's comments on "The Nutrition Crisis - A Reader" by Theodore P. Labuza is provided to all interested laymen. Discussions about the book include the contents, description of the various sections, physical description, and a debate between the reviewer and the author. A brief bibliography is included.

235-76
CHILDHOOD AND DIET AS RELATED TO ATHEROSCLEROSIS.
W Pennock Laird
Clin Pediatrics 14 (5): 485-494. May 1975.
RJ1.C5 F&N
Atherosclerosis, Cardiovascular disorders, Children, Clinical nutrition, Dietary factors, Health, Preventive nutrition.
Extract: The pediatrician, who traditionally plays a vital role in the prevention of diseases, must become more active in the prevention of atherosclerotic heart disease. Various observations from studies suggest to the layman that control of the disease should begin in early childhood and that widespread manipulations of the diets of infants and children should be considered.

236-76
BLOOD PRESSURE, SALT PREFERENCE, SALT THRESHOLD, AND RELATIVE WEIGHT.
Ronald M Lauer, Et Al
Am J Diseases Children 130 (5): 493-497. May 1976.
RJ1.A1A4
Analytical methods, Hypertension, Salt, Taste preference, Taste threshold, Weight.
Abstract: A study on the relationships of salt preference, salt threshold, and relative weight to blood pressure was performed on school children with mean blood pressure. Titrating sodium chloride solutions on subject's tongues and adding salt to taste to tomato juice determine salt threshold and preference respectively. There was no relationship of salt threshold to preference, nor did threshold or preference relate to to blood pressure with subjects in the highest pressure range being the most obese.

237-76
SUGAR AS A VEHICLE FOR IRON FORTIFICATION: FURTHER STUDIES.
Miguel Layrisse, Carlos Martinez-Torres, Marta Renzi
Amer J Clin Nutr 29 (3): 274-279. Mar 1976.
389.8 J824
Deficiency diseases and disorders, Disease prevention, Females, Fortification, Iron, Sugar.
Abstract: The data presented confirm the advantages of sugar as a vehicle for iron fortification over other vehicles used in the past. The absorption comparison between ferric and ferrous salts added to sugar demonstratedthat Fe(III)-EDTA complex and ferrous sulfate exhibited the highest absorption, while ferric ammonium citrate was poorly absorbed. Iron absorption of sugar fortified with ferrous sulfate was tested in seven beverages. Results of these tests revealed that two soft drinks per day between meals would be enough to meet the iron requirements in more than 95 percent of menstruating women.

238-76
SUGAR AS A VEHICLE FOR IRON FORTIFICATION.
Miguel Layrisse, Et Al
Amer J Clin Nutr 29 (1): 8-18. Jan 1976.
389.8 J824
Beverages, Disease prevention, Fortification, Grain products, Iron, Sugar.
Abstract: Sugar as a vehicle for iron fortification presents several advantages over the other vehicles used in the last three decades. Iron absorption from fortified sugar mixed with vegetals is the same as that of native vegetal iron. The absorption from fortified sugar is increased more than 50 percent over that observed from native vegetal when it is administered as a drink during ingestion of a meal. A further increase in absorption occurred when fortified sugar was administered with beverages. This data indicates that the fortification of sugar with iron could be a better procedure for the prevention of iron deficiency than the iron fortification of bread and wheat products, from which iron is poorly absorbed.

239-76
A SIMPLE ASSESSMENT OF THE RISK OF LOW BIRTH WEIGHT TO SELECT WOMEN FOR NUTRITIONAL INTERVENTION.
Aaron Lechtig, Et Al
Am J Obstetrics Gyn 125 (1): 25-34. May 1, 1976.
RG1.A5
Fetal growth, Nutrition programs, Pregnancy and nutrition.
Abstract: Low birth weight is a serious problem among babies in poor communities. Nutritional supplementation of the pregnant mother's diet is the known means of combatting this deficiency. The authors describe a study of four rural communities in Guatemala, and propose a group of indicators of mothers at high risk which may be applied without prohibitive expense. The primary indicatorsare maternal height, head circumference, and house quality.

240-76
EFFECT OF FOOD SUPPLEMENTATION DURING PREGNANCY ON BIRTHWEIGHT.
Aaron Lechtig
Pediatrics 56 (4): 508-520. Oct 1975.
RJ1.P42
Experiments, Infants (To 2 years), Pregnancy and nutrition, Pregnancy diets, Research, Supplementary feedings, Weights.
Extract: The high prevalence of low birthweight babies in poor communities is a major public health problem. Studies on situations of acute starvation suggest an effect of maternal nutrition on birthweight, but less clear results appear under situations of moderate maternal malnutrition. The effects of food supplementation during pregnancy, on birthweights, were studied in Guatemala, in which two types of supplements were distributed: protein-caloric and caloric. Results indicate that caloric supplementation during pregnancy produced marked birthweight increases.

241-76
SPECIALLY DESIGNED SWEETENERS AND FOOD FOR DIABETICS - A REAL NEED?
Ragnhild Arvidsson Lenner
Amer J Clin Nutr 29 (7): 726-733. July 1976.
389.8 J824
Blood glucose level, Carbohydrate modifications, Diabetes mellitus, Diabetic diets, Dietary surveys, Sugar substitutes, Sweeteners, non-nutritive.
Abstract: In the first part of a study, the effect of isocaloric mixed breakfast meals on the blood glucose was tested in adult diabetics and in healthy subjects, ages 60 to 75. In the second part of the study, analyses for free glucose and sucrose in several tinned food preparations, ordinary as well as food preparations specially designed for diabetics, were performed. It was concluded from study findings that fructose or sorbitol has no advantages over sucrose, as regards to the effect on blood glucose in well-regulated adult diabetics, and that it seems unnecessary to have specially sweetened foods designed for diabetics.

242-76
LIVE LONGER NOW: THE FIRST ONE HUNDRED YEARS OF YOUR LIFE: THE 2100 PROGRAM.
Jon N Leonard, Jack L Hofer, Nathan Pritikin
New York, Grosset and Dunlap 232 p. [1974].
TX360.U6L4 F&N
Cardiovascular disorders, Diet improvement, Exercise, Hypertension, Therapeutic and special diets.
Abstract: A revolutionary 2100 program of diet and exercise is described as a break through in man's continual search for a longer life, prompted by the massive death rates due to degenerative diseases such as heart attacks and hypertension in the United States. Boththe diet and the exercise program are considered necessary for the well-being of the whole individual. Part one of the book sets forth the program's theory with charts, tables, and examples and part two consists of the actual diet and exercise plan.

243-76
DIETARY FIBER.
Gilbert A Leveille
Cereal Foods World 21 (6): 255-256, 258. June 1976.
59.8 C333
Cardiovascular disorders, Deficiency diseases and disorders, Fiber, Food-related disorders, Fruits, Gastrointestinal disorders, Grain products, Therapeutic diets, Vegetables.
Abstract: The current state of knowledge with regards to the effects of dietary fiber which might relate to human health is discussed. The relationship of dietary fiber to heart disease and to cancer of the colon is not supported by experimental evidence. Definitive evidence regarding the role of dietary fiber as it relates to these two disease entities may soon be forthcoming. Primary emphasis focuses on whether, on the basis of available evidence, it is desirable to increase human consumption of dietary fiber.

244-76
DIETARY FIBER.
Gilbert A Leveille
Food and Nutr News 47 (3): 1, 4. Feb 1976.
389.8 F7332
Fiber, Food-related disorders, Nutrition concepts.
Abstract: The current state of knowledge with regard to the effects of dietary fiber which relate to human health is offered. Presently, the relationship of dietary fiber to heart disease and to cancer of the colon is not supported by experimental evidence. Definitive experiments and research are in order to determine the desirability of increasing consumption of dietary fiber.

245-76
EFFECTS OF PHYSICAL ACTIVITY ON WEIGHT REDUCTION IN OBESE MIDDLE-AGED WOMEN.
Steven Lewis, Et Al
Amer J Clin Nutr 29 (2): 151-156. Feb 1976.
389.8 J824
Exercise, Females, Middle adults (35-64 years), Obesity, Weight reduction.
Abstract: Increased physical activity consisting of jog-walking 2.5 miles and 1 hour of calisthenics/week was the primary focus of a 17-week weight reduction program in 22 obese women, many of whom had previously failed to lose weight by diet alone. Regular exercise was increased on an individual basis and caloric restriction was self-determined and generally moderate. A mean relative body fat reduction of 5 percent was achieved by a drop in fat body weight which closely paralleled that of total body weight. Increased physical activity combined with moderate dieting is a feasible approach to weight reduction in middle-aged women.

246-76
CAMERAS HELP THE ELDERLY TO IMPROVE FOOD PATTERNS.
Luise Light
J Nutr Educ 8 (2): 80-82. Apr/June 1976.
TX341.J6
Audiovisual aids, Elderly (65 + years), Instructional materials, Nutrition education, Slides.
Abstract: A 4-month consumer and nutrition education program for participants in the New York City CongregateMeals Project for the Elderly demonstrated that photography can be a powerful tool for heightening the interest, participation, and efficiency of learning in mature adults. Results from the program included recommendations that nutrition education with the elderly place greater emphasis on learner-mediated activities and on program-generated visual material. In addition, making a record of experiences in the group was helpful to participants in recalling and reinforcing the positive results of group activities.

247-76
NUTRITION EDUCATION: HIGHER EDUCATION.
Mary E Lonergan, Doreen A Parry
Proc Nutr Soc 35 (1): 109-115. May 1976.
389.9 N953
Colleges, Curriculum evaluation, Higher education, Nutrition education.
Extract: In addition to providing sound academic knowledge at a level appropriate to different types of courses, the creation of attitudes of mind and habits of thought is also considered to be of particular importance. It cannot be assumed that knowledge of nutrition will ensure good food habits: their development is a far more subtle process. Thus, evaluation of teaching programmes described is a daunting, if not impossible task. Academic competence may be assessed with a fair amount of accuracy but other qualities could be assessed only with difficulty. In any event, results should be judged on a long-term basis when students have had the opportunity to practice their professional expertise, rather than on the completion of their college courses.

248-76
THE PROTEIN CONTENT OF HUMAN MILK: 1. A TRANSVERSAL STUDY OF SWEDISH NORMAL MATERIAL.
B Lonnerdal, E Forsum, L Hambraeus
Nutr Rep Int 13 (2): 125-134. Feb 1976.
RC620.A1N8
Dietary study methods, Food analysis, Milk, Nutrient content determination, Proteins.
Extract: The protein content in mature human milk from Swedish well-nourished mothers determined by amino acid analysis was found to be 0.88 percent. Fat content was determined to 3.0 percent, lactose 7.2 percent and total solids 11.4 percent. The major whey proteins: lactoferrin, d-lactalbumin, serum albumin and lysozyme were quantitated. The determination of casein by acid precipitation was evaluated. Of the total nitrogen content 25 percent was found to be non-protein nitrogen.

249-76
EAT HEART-ILY (SLIDES).
Los Angeles County, Calif., Dept. of Personnel
Los Angeles 94 slides. color. 2 x 2 in. and audiotape in cassette. [n.d.].
RC685.A7E23 FSN AV
Cardiovascular disorders, Cholesterol, Cholesterol-low diets, Dairy foods, Fats and oils, Meat.
With script/guide. Audiotape in cassette: 2s. 22 min.
Abstract: A slide set presents the importance of proper diet in preventing heart disease and other such related disorders. Discussions focus on the effects of high fat and cholesterol in the diet on the human body. Emphasis is given to avoiding those foods such as meat and dairy products, which are high in fat and cholesterol. In addition, statistics are given on the chances of heart disease as being directly related to cholesterol level in the body. Finally, alternatives are given for saturated-fat diets.

250-76
PRELIMINARY CLINICAL AND ANTHROPOMETRIC FINDINGS FROM THE FIRST HEALTH AND NUTRITION EXAMINATION SURVEY, USA, 1971-1972.
Frank W Lowenstein
Amer J Clin Nutr 20 (8): 918-927. Aug 1976.
389.8 J824
Anthropometric measurements, Deficiency diseases and disorders, Dietary factors, Ethnic groups, Goiter, Income groups, Negroes, Nutrition, Surveys.
Abstact: Eight percent of Negroes between the ages of 45 and 59 had hepatomegaly. Tongue signs and absent knee and ankle jerks were more prevalent in Negroes 45 to 74; they also had lower urinary excretion of thiamine and riboflavin. Bowed legs and knock knees were more frequent in Negroes 1 to 17 and Negro women 18 to 44. Prevalence of bleeding, swollen gums was highest in Negroes 45 to 59. Goiter was more prevalent in Negroes at all ages except men 18 to 59.

251-76
MCT ABSORPTION BY PRETERM INFANTS.
Nutr Rev 34 (3): 71-73. Mar 1976.
389.8 N953
Experimental diets, Fatty acids, Infant feeding, Metabolic studies, Triglycerides.
Extract: Past research on jejunal glycolysis indicates that it is affected by specific substrate, oral folic acid, and ethanol. Recent studies indicate that the relationship of jejunal, glycolysis to intestinal absorption and nutrition requires ferther definition.

252-76
GROWTH AND NITROGEN RETENTION OF CHILDREN CONSUMING ALL OF THE DAY'S PROTEIN INTAKE IN ONE MEAL.
William C MacLean, George G Graham
Amer J Clin Nutr 29 (1): 78-86. Jan 1976.
389.8 J824
Children, Dietary study methods, Food intake determination, Growth, Nutrient content determination, Proteins, Special groups, diets, Weight.
Abstract: To ascertain that linear growth and weight gain continue while consuming a diet in which all the day's protein is given in one meal, six children convalescing from malnutrition were placed on such a diet. Increases in both height and weight occurred in these children during the course of the study. In addition, nine-day control periods prior to and after the growth study allowed comparative N balances, which confirmed previous findings that apparent N retention from the unevenly distributed protein was less than that from the control diet.

253-76
VALIDITY OF THE 24-HR. RECALL.
J Patrick Madden, S Jane Goodman, Helen A Guthrie
J Am Diet Assoc 68 (2): 143-147. Feb 1976.
389.8 AM34
Dietary history, Dietary study methods, Statistical analysis, Statistics.
Extract: Tests of the validity of the 24-hour dietary recall were conducted by comparing actual with recalled intakes for eight nutrients and for the MAR (mean adequacy ratio) from a sample of seventy-six subjects. Validity was tested by using paired-t tests and regression analysis. Regression analysis results indicated that for three of the eight nutrients considered, small intakes tend to be over-reported and large intakes under-reported.

254-76
MALNUTRITION AND DRUG METABOLISM IN MAN.
Nutr Rev 34 (8): 237-239. Aug 1976.
389.8 N953
Drugs, Malnutrition, Metabolism, Protein malnutrition.
Abstract: In two recent studies in India, drug absorption was compared in malnourished and healthy children and in malnourished and healthy adults. The conclusions by the investigators were contradictory, however. The author felt it was difficult to say if the contradiction was due to experimental material or the manner in which the data was processed. He feels that more work is necessary before any conclusions regarding modification of dose and schedule of drugs in relation to malnutrition can be drawn.

255-76
VALUE OF FLUORIDE SUPPLEMENTS IN PREVENTION OF DENTAL CARIES.
Frederick J Margolis
J Amer Med Assoc 234 (3): 312-313. Oct 20, 1975.
448.9 AM37
Child care, Dental caries, Dental health, Fluoride, Preventive medicine.
Abstract: Dental caries is the most common disease of mankind. Numerous studies over the years have demonstrated the significant effects of water fluoridation in reducing caries. Individuals receiving fluoride from infancy will, throughout life, lose one permanent tooth for every four lost by those deprived of fluoride. Control of dental caries depends on pediatritians determining the fluoride need of each patient, interpreting the value of fluoride to the parent, and checking the continued use of fluoride with the same concern that he gives to the immunization program of each patient.

256-76
SCREENING FOR RISKS OF CARDIOVASCULAR DISEASE IN CHILDREN; A PRELIMINARY REPORT.
W Marktl, Barbara Rudas
Br J Nutr 35 (2): 223-227. Mar 1976.
389.8 B773
Blood analysis, Cardiovascular disorders, Children, Cholesterol, Hypercholesteremia, Hypertriglyceridemia, Triglycerides.
Abstract: Determining the incidence of high blood lipid levels

in "healthy" children was the object of a study conducted on Viennese schoolchildren. Two hundred thirty-six children between 11 and 12 years of age participated in the study. Results indicated that 38 percent of children had an increased concentration of cholesterol in their serum and 3 percent had an increased serum triglyceride concentration.

257-76
UPPER ARM ANTHROPOMETRIC INDICATORS OF NUTRITIONAL STATUS.
Reynaldo Martorell, Et Al
Amer J Clin Nutr 29 (1): 46-53. Jan 1976.
389.8 J824
Anthropometric measurements, Guatemala, Nutritional status, Preschool children (2-5 years), Protein malnutrition, United States.
Extract: The growth in arm muscle area and arm fat area of preschool children from rural Guatemala is compared to that of a standard from the U.S.A. It was found that although the Guatemalan children have reduced arm muscle and fat areas, the relative reduction in arm fat area was greater than in arm muscle area. Further, the upper arm cross-sectional area of Guatemalan children had proportionally more muscle than fat when compared to that of U.S.A. children. Lastly, for the same body weight Guatemalan children had similar arm muscle area but clearly smaller arm fat than U.S. children. It is concluded that these findnes suggest that energy rather than protein is the main nutritional problem in Guatemalan children.

258-76
MALNUTRITION AND INFECTION IN A TYPICAL RURAL GUATEMALAN VILLAGE: LESSONS FOR THE PLANNING OF PREVENTIVE MEASURES.
Leonardo J Mata, Moises Behar
Ecol Food Nutr 4 (1): 41-47. 1975.
TX341.E3
Deficiency diseases and disorders, Fetal growth, Growth, Guatemala, Infants (To 2 years), Infections, Malnutrition, Maternal and child health.
Abstract: A study on fetal and postnatal growth and influences on growth conducted in Guatemala is discussed. Infants of low birth weight suffered a greater death risk than those of higher weight. Postnatal growth, considered satisfactory the first 16 weeks of life, gradually deteriorated through the third and fourth year. Results indicate maternal infections contribute to fetal growth retardation and planning priorities for maternal and child health programs in developing countries should entail deterring these infections.

259-76
FROG GOES TO DINNER.
Mercer Mayer
New York, Dial Press [32] p. all illus. [1974].
PZ7.M4 F&N
Child rearing practices, Childrens stories, Preschool children (2-5 years), Restaurants.
Extract: When a little boy goes off with his family to a fancy city restaurant, Frog cannot resist the temptation to stow away in an empty pocket. Once there, Frog's hilarious adventures wreak havoc and disgrace the entire family. Despite it all, the boy loves his Frog all the more. Preschool children are given the opportunity to "read" and enjoy a book "written" and illustrated just for them.

260-76
OUR NUTRITION EDUCATION OPPORTUNITIES.
Donald C McAfee
Ill Teacher 19 (4): 185-190. Mar/Apr 1976.
LB1025.I4 F&N
Consumer education, Curriculum, Economics, Food supply, Nutrition, Nutrition concepts, Nutrition education, Nutritionists, World problems.
Abstract: The author discusses "opportunities" of nutrition education by addressing today's problems and challenges. Emphasized is the need for establishing nutrition educators as the primary source of nutrition information. Too many people seek advice from physicians whose background in nutrition is often weak. Doctor-nutritionist interfacing and analysis of patient needs are encouraged. The author also addresses changing socio-economic patterns: the return to simpler lifestyles, consumer cautiousness in light of the economic crunch. These domestic factors as well as international concern with a diminishing food supply, make it mandatory that we include nutrition and consumer education in our schools' curricula.

261-76
SOCIAL ENVIRONMENT AND OUTPATIENT RECOVERY FROM MALNUTRITION.
Ian McDowell, Jan Hoorweg
Ecol Food Nutr 4 (2): 91-101. 1975.
TX341.E3
Child nutrition, Cultural factors, Malnutrition, Models, Program design, Program planning, Social factors, Social influences, Uganda.
Extract: An evaluation of child nutrition programs was carried out at a Nutrition Rehabilitation Unit in Uganda in an attempt to relate the recovery of outpatients to social factors in their home environment. Due to vague understanding and lack of planning in collecting data, the attempt was only partially successful. To remedy this, a hypothetical model is presented outlining the complex interrelationship between social variables and their influence on recovery.

262-76
NUTRITION SCOUTS: ANOTHER "FIRST" FOR UGANDA.
Jim McDowell
UNICEF News (86): 9-12. 1975.
HV701.U5 F&N
Child nutrition, Malnutrition, Preventive nutrition, Surveys, Uganda.
Abstract: The "nutrition scout" program of the Ntenjeru Health Centre in Uganda is designed to identify children suffering from the earlier stages of malnutrition. Young people are trained to visit 10-15 homes daily, measuring arm circumference and head/chest circumference on all children, and checking for obvious signs of malnutrition. Mothers of undernourished children are given simple advice on foods and health care. Homes of malnourished children will be revisited monthly.

263-76
NUTRIENT REQUIREMENTS IN ADOLESCENCE.
John I McKigney, Hamish N Munro
[Bethesda, Md., U.S. Public Health Service. National Institutes of Health] [18] p. [1976?].
TX361.A33M34 F&N (U.S. Dept. Of Health, Education, and Welfare. DHEW publication no. (NIH) 76-771)
Adolescents (12-19 years), Nutrient requirements, Nutritional adequacy.
Abstract: The effects of adolescent nutrition on the productiveness, well-being, and longevity of the future adult population are considered. Topics given emphasis are changing dietary habits and fads of adolescents and extra nutritional demands that are placed on an adolescent mother. In addition, it is stressed that the significance of nutrition in development in adolescence is not yet understood and that efforts should be made to rectify this failing.

264-76
EFFECT OF A LOW-CARBOHYDRATE DIET AND ALCOHOL ON PERCEPTUAL MOTOR SKILL.
J M McLaughlan, Et Al
J Am Diet Assoc 68 (2): 138-142. Feb 1976.
389.8 AM34
Alcohol, Alcoholic beverages, Carbohydrate metabolism disorders, Carbohydrate modifications, Hypoglycemia, Performance.
Abstract: To study the effects of alcohol on a person consuming a low-carbohydrate diet, eleven subjects were selected. For two days, a low carbohydrate diet was consumed. On the third morning after performing a "Stressalyzer" test, whiskey was consumed over a three-hourperiod. The subjects again repeated the Stressalyzer test. Glucose and alcohol blood test results had a definite correlation to the test scores. Out of three subjects with blood glucose below 50 mg. Per 100 ml., two had decreased perceptual motor skill.

265-76
WHY LOW-FIBER DIETS ARE LINKED TO DISEASE.
Sally McLaughlin
CNI Weekly Rep 6 (17): 4-6. Apr 22, 1976.
TX341.C6 F&N
Atherosclerosis, Cancer, Cholesterol, Fiber, Fiber-restricted diets, Food-related disorders, Gastrointestinal disorders, Obesity.
Abstract: Fiber-depleted diets, as the culprit in common western civilization diseases, are evaluated for the public. Discussions focus on studies of such diseases as diverticulosis, atherosclerosis, colon cancer, and obesity. Findings on the studies of each of these diseases indicate that increased fiber has reduced the symptoms associated with them. In addition, studies of rural South African population groups, whose staple diet consists primarily of high-fiber foods, reveal that these diseases are virtually nonexistent.

266-76
CALIFORNIA OR BUST.
Kristen McNutt
Sch Foodserv J 30 (5): [32], 36. May 1976.
389.8 SCH6
Anemia, California, Deficiency diseases and disorders, History, Nutrient requirements, Plant sources of foods, Scurvy.
Abstract: Dr. McNutt describes the foods carried on wagon trains travelling to California during the 1849 gold rush. She lists the foods which - when they were available - could prevent or cure scurvy. Too often these foods were lacking, and many people died. Dr. McNutt describes the symptoms of scurvy and of anemia, which also results from lack of some necessary elements in the diet.

267-76
COMMENTS ON THE DIVISION OF LABOR IN OCCUPATIONS CONCERNED WITH FOOD.
Margaret Mead
J Am Diet Assoc 68 (4): 321-325. Apr 1976.
389.8 AM34
College curriculum, Family nutrition, Food habits, Food processing, Food selection, Food supply, Home economics, Nutrition education.
Abstract: Provocatively, Dr. Mead throws the gauntlet down to nutrition educators. Will they pick it up by revising new college programs based on the concept of "human ecology"? Will they be in the vanguard in successfully changing food habits to meet the crisis of inadequate world food supplies? These questions are discussed as well as emphasis placed on the way that food is chosen, processed, and distributed within the home as being crucial to the nutrition of the individuals who

268-76

eat it.

268-76
PSYCHOLOGY OF TASTE.
Herbert L Meiselman
Cereal Foods World 21 (2): 52-54, 56, 58. Feb 1976.
59.8 C333
Psychological aspects, Taste, Taste sensitivity.
Extract: A study in taste quality focuses on the question of what qualities exist in taste. Main points stressed include the issue of qualities and their coding in psychological and physiological taste research, taste intensity related to choice of stimuli, and events which occur as a result of continued stimulation (adaption) and of mixing of different stimuli. In addition, brief comments on the effects of age and smoking in the taste process are made.

269-76
A CRITIQUE OF "FIBER DEFICIENCY".
Albert I Mendeloff
Am J Digestive Diseases 21 (2): 109-112. Feb 1976.
448.8 AM324
Deficiency diseases and disorders, Digestion and absorption, Fiber, Therapeutic and special diets.
Abstract: Dr. Burkitt's theory on dietary fiber is evaluated regarding its beneficial effects on patients with the painful diverticular disease. Conclusions drawn from the evaluation reveal that science must be indebted to Dr. Burkitt and his colleagues for stimulatingresearch into a hitherto neglected area of animal nutrition, but certain reservations exist about the sweeping generalizations as to the effects of materials in preventing and curing chronic disease affecting hundreds of millions of persons.

270-76
SODIUM AND POTASSIUM.
George R Meneely, Harold D Battarbee
Nutr Rev 34 (8): 225-235. Aug 1976.
389.8 N953
Hypertension, Potassium, Salt, Sodium, Sodium-restricted diets.
Extract: Twenty percent of the adult American population has hypertension. Millions of children and youths are moving toward hypertension. Excess dietary sodium is clearly an adverse factor in some, if not in most, people prone to hypertension. The evidence indicates that a systematic effort to reduce dietary sodium chloride intake and increase dietary potassium intake would increase both duration and quality of life for many millions of people.

271-76
BREAST FEEDING.
D P B Miles
Lancet II (7977): 152. 17 July 1976.
448.8 L22
Breast feeding, Great Britain, Questionnaires.
Abstract: A British survey of infant-feeding habits shows a slight increase in breast-feeding between 1971 and 1975. Also, greater percentages of mothers are feeding for longer periods of time. Over 80% of the mothers stated their choice of feeding was the result of self-advice.

272-76
FETAL GROWTH RETARDATION IN RELATION TO MATERNAL SMOKING AND WEIGHT GAIN IN PREGNANCY.
Herbert C Miller, Khatab Hassanein, Paul A Hensleigh
Am J Obstetrics Gyn 125 (1): 55-60. May 1, 1976.
RG1.A5
Fetal growth, Maternal-fetal exchange, Pregnant women, Smoking, Weight gain.
Abstrct: A study of fetal growth rate shows that fetal growth may be retarded by cigarette smoking and by low weight gain of the mother during the last six months of pregnancy. Two types of fetal growth retardation are described. One type, the long, thin baby, is usually overcome after birth. The second type, in which deficits of height and weight are proportional, is not overcome, and these babies are subject to severe problems after birth.

273-76
NUTRITION WEEK: AN EFFECTIVE LEARNING EXPERIENCE IN THE SCHOOL COMMUNITY.
Lorna Miller
Ill Teacher 19 (4): 213-215. Mar/Apr 1976.
LB1025.I4 F&N
Curriculum evaluation, Curriculum planning, Nutrition education.
Abstract: Suggestions are made for conducting a "nutrition week" in the school. Ideas and teaching aid suggestions are presented for use in other classes besides health and home economics. The aim is to promote nutrition education as an integral part of a school's curriculum and to encourage incorporating it in other courses on a continuing basis.

274-76
NUTRITION EDUCATION IN SCOTTISH SCHOOLS.
Hazel Mitchell
Proc Nutr Soc 35 (1): 103-108. May 1976.
389.9 N953
Child nutrition, Health education, Nutrition education, Scotland.
Abstract: Nutrition is a subject which has been taught directly and indirectly in Scottish schools for about a hundred years. Teaching of nutrition as such has occurred with normal changes in terms of content of methods of teaching. More pupils than ever before have the opportunityto study the subject and most have a working knowledge from the various contributory sources before they leave school. There are indications given that demand for such learning is likely to increase.

275-76
HERE AND NOW STORY BOOK, TWO-THROUGH SEVEN-YEAR-OLDS. New ed. , rev. and enl.
Lucy Sprague Mitchell
[New York] E. P. Dutton 256 p. illus. [1948].
LB1042.M5 1948 F&N
Age groups, Children, Childrens stories.
Abstract: These stories for small children are designed for both pleasure and learning. They have been tested with children in experimental schools. Stories are grouped for two and three year olds, four and five year olds, and six year olds. An introductory chapter discusses language, content, and form of stories for children. Some stories have been retained from the first edition, published in 1921; others are new. Some of the stories having to do with food and nutrition include "The Rooster and the Hens", "The Milk's Journey", "Whose Cake Was It?", and "I Am Hay".

276-76
"DIETAN" - A COMPUTER-ASSISTED PROGRAM ON ANATOMY AND NUTRITION.
Ann Molleson
J Am Diet Assoc 68 (1): 46-47. Jan 1976.
389.8 AM34
Anatomy, Computer applications, Computer assisted instruction, Dietetics, Nutrition, Nutrition education, Programed instruction, Teaching methods.
Abstract: At the Ohio State University, computer-assisted instructional programs were developed to use in teaching anatomy as related to dietetics and nutrition in every-day life. Used with lectures, nine modules are accompanied with slides and diagrams. The student may ask the computer for word definitions and and answers to questions, and additionally, make comments on the course. Finally, there is on-going analysis to revise and update questions if desirable.

277-76
SYSTEMATIC VALENCE CODING OF MEXICAN "HOT"-"COLD" FOOD.
Carol H Molony
Ecol Food Nutr 4 (2): 67-74. 1975.
TX341.E3
Food beliefs, Health beliefs, Mexico, Semantics, Vocabulary.
Extract: Field research among peasants in Mexico reveals a classification system of "hot" and "cold" foods forming a basis for a good share of folk beliefs concerning health in Latin America. A brief review of the literature is followed by a discussion of the possibility that assignation of valences to foods, though reported as arbitrary by other researchers, might indeed be an ordered system. Implications that this system might have for beliefs and behaviors regarding health are described.

278-76
DIETARY-ATHEROSCLEROSIS STUDY ON DECEASED PERSONS.
Margaret C Moore, Et Al
J Am Diet Assoc 68 (3): 216-223. Mar 1976.
389.8 AM34
Atherosclerosis, Cardiovascular disorders, Cultural factors, Dietary history, Dietary study methods, Disorders, Food-related disorders, Nutrition.
Abstract: Raised lesion involvement in the three main coronary arteries as associated with nutrient intake was studied in case histories of 253 deceased men. Dietary histories of the men were collected by interviewing respondents who had shared their households. Food components were calculated and possible diet-lesion relationships examined. Autopsy examinations were made of the three main coronary arteries. Although the sample of men was not randomized, higher intakes of starch and vegetal protein (on the basis of nutrient to calorie ratios) were associated with less atherosclerotic lesion involvement.

279-76
BABY'S EARLY YEARS; A RECORD BOOK.
Leonora Moragne, Rudolph Moragne, Marcus Hamilton
Washington, D.C., Les Champs 77 p. illus. 1975.
RC65.M6 F&N
Health, Infants (To 2 years), Nutrition, Records (Forms), Statistics.
Abstract: A baby undergoes many new experiences immediately after birth and on through early life. This book is designed to serve as a guide for parents on many aspects of baby's first few years: recommended immunizations and other tests, routine checkups and proper dental care, developing food habits, and future financial planning. In addition, the book permits parents to keep a memorable record of such things as birth and christening statistics, early medical and dental treatments, and first "great moments" in baby's life. Special emphasis is also given to baby's nutritional needs and developing good food habits.

280-76
I CAN EAT OUT (FILMSTRIP).
Beryl Morris, Phil Allen
Raleigh, N.C., Rembert 18 fr. color. 35mm. and audiotape in

cassette. 1974.
BJ2041.I23 FSN AV
Childrens stories, Etiquette, Restaurants, Table manners.
With 10 student storybooks. Audiotape in cassette: 2s. 10 min.
Abstract: A filmstrip depicts the proper etiquette for children when they eat out at a fine restaurant. Scenes from the filmstrip illustrate ordering technique, restaurant behavior, table manners throughout the meal, courtesies extended to the waitress, paying the bill, and leaving a tip. The children in the filmstrip conclude that "eating out is fun!".

281-76
COMPARISON OF THE NUTRITIONAL STATUS OF PREGNANT ADOLESCENTS WITH ADULT PREGNANT WOMEN. 1. BIOCHEMICAL FINDINGS.
Ellen M Morse
Amer J Clin Nutr 28: 1000-1013. Sept 1975.
389.8 J824
Adolescents (12-19 years), Adults, Blood analysis, Nutritional status, Pregnancy and nutrition, Pregnant women, Surveys.
Extract: Biomedical findings on blood samples from 102 pregnant women in four age groups are reported. Samples represent 8 antepartum periods of 4 weeks each and 3 postpartum periods over 6 weeks. The results of extensive blood analyses are presented in tabular form. Although adolescents had better levels than anticipated, the two younger groups, on occasion, had means significantly lower than those of the two older groups indicating the need for greater nutritional support during pregnancy.

282-76
VITAMINS IN WESTERN DIETS.
R A Morton
Proc Nutr Soc 35 (1): 23-29. May 1976.
389.9 N953
Ascorbic acid, Food fads, Nutrients, Supplements (Nutrient), Vitamin A, Vitamin B12, Vitamin D, Vitamin E, Vitamins.
Abstract: A majority of nutrition workers is increasingly anxious about misinformation in the popular literature regarding vitamins and food faddism. Discussions focus on evaluations of vitamins such as A, D, E, B12, folic acid, and Ascorbic acid and the recommended daily dietary requirement for "normal" human consumption. In addition, speculations are made on the value of vitamin supplements for improving the performance of athletes and animals in sporting competitions.

283-76
THE FOOD AND HEALTH OF WESTERN MAN.
James Lambert Mount
New York, Wiley 270 p. [1975].
RC620.5.M68 FSN
Child nutrition, Deficiency diseases and disorders, Diet improvement, Fiber, Food habits, Health, Nutrition, Nutritional status, Western Hemisphere.
Abstract: A book is written in the hopes that the modern diet of Western nations will be reassessed and that all imbalances will be remedied. The author introduces his discussion of nutrition by briefly setting the problem in its historical context, and describing changes in diet over the centuries. He goes on to discuss processes of food manufacture and the nutritional losses they incur, and looks in detail at the processing of bread, and the serious loss of fiber which is caused by the refining of flour. He devotes individual chapters to different aspects of nutrition and disease: infant and child nutrition; vitamin deficiencies today; mineral deficiencies; soil, food, health; obesity; diabetes; and peptic ulcer.

284-76
FOOD SCIENCE AND TECHNOLOGY: PAST, PRESENT, FUTURE.
Emil M Mrak
Nutr Rev 34 (7): 193-200. July 1976.
389.8 N953
Decision making, Ecology, Food safety, Food science, History, Leadership, Social factors.
Abstract: The field of food science and technology is a widely varied one, encompassing food safety, food preservation, use of surplus crops, ecology, safe drinking water, waste disposal and a myriad of other related subjects. The food scientist today is involved in a diversity of activities. Tomorrow's food scientist will have to be aware of the factors involved in making decisions, including science, economics, social factors, political factors, aesthetics and emotions. In the future, we will need scientists who are willing to act positively and persuade others to follow.

285-76
TEETH, FLUORINE, AND HUMAN NUTRITION.
J J Murray
Journal of Human Nutrition 30 (2): 101-112. Apr 1976.
389.8 N959
Dental caries, Dental health, Fluoridation, Great Britain.
Abstract: The present state of dental health in the United Kingdom is very poor among both children and adults: in England and Wales 37% of adults over the age of 16 are toothless; 9 out of 10 children could benefit from dental treatment. The recent Report of the Royal College of Physicians confirmed that water fluoridation is effective and safe and recommended fluoridation of water supplies in the United Kingdom where the fluoride level is appreciably below 1 mg per litre. This would be the most cost effective means of preventing dental caries.

286-76
WEIGHT CONTROL PROGRAM FOR UNIVERSITY STUDENTS CONDUCTED BY NUTRITION SENIORS.
Katherine O Musgrave, Margaret E Thornbury
J Am Diet Assoc 68 (5): 462-466. May 1976.
389.8 AM34
College students, Health, Maine, Nutrition education, Student developed materials, Weight control, Weight reduction.
Abstract: A weight control program conducted by nutrition majors at the University of Maine, Orono, is described. It included campus-wide publicity regarding availability of the program for all students and 1200-kcal diets written from campus cafeteria menus and posted in all units. At weekly discussion groups, suggestions were made about the appropriate diet for the individuals who were physically active, such as the athletes, and for those needing to reduce energy intake. Records kept on a voluntary basis did demonstrate the effectiveness of the program for some individuals.

287-76
ORAL CONTRACEPTIVES AND NUTRITION.
National Academy of Sciences, Committee on Nutrition of the Mother and Preschool Child
J Am Diet Assoc 68 (5): 419-420. May 1976.
389.8 AM34
Contraceptives, oral, Health, Maternal and child health, Maternal-fetal exchange, Nutrition, Nutritional status.
Extract: Professional personnel in programs serving women have frequently asked questions and been concerned with the possible unfavorable effect on nutritional status of their patients taking oral contraceptives for extended periods. Because the literature is incomplete and sometimes confusing, the Committee on Nutrition of the Mother and Preschool Child was asked to develop a statement clarifying present knowledge in this area. The committee made recommendations for both clinical and research areas.

288-76
RECENT DEVELOPMENTS IN VITAMIN D.
National Dairy Council
Dairy Counc Dig 47 (3): 13-17. May/June 1976.
389.8 D14
Bone disorders, Calcium, Kidney, Liver diseases, Osteomalacia, Phosphorus, Rickets, Vitamin D.
Abstract: Major advances in methodology have aided our understanding of vitamin D. This vitamin is essential for proper bone mineralization, but whether or not it functions directly on this process is not clearly established. There is, however, definite evidence for several functions attributable to vitamin D that contribute to its indirect effect in proper bone mineralization. It has been demonstrated that vitamin D stimulates intestinal calcium and phosphorus absorption as well as bone mineral mobilization, and possibly stimulates renal tubular transport of calcium and phosphorus. Vitamin D deficiency results in rickets in children and osteomalacia in adults; an excess is associated with hypercalcemia.

289-76
CURRENT CONCEPTS IN INFANT NUTRITION.
National Dairy Council
Dairy Counc Dig 47 (2): 7-12. Mar/Apr 1976.
389.8 D14
Food-related disorders, Health, Infant diets, Infant feeding, Infants (To 2 years), Lactation, Maternal-fetal exchange, Nutritional adequacy.
Extract: A review is provided regarding the nutrition of full-term infants from birth to 12 months of age. Not enough emphasis is accorded this important subject (it is felt), since it has been suggested by some clinicians that certain characteristics of the adult individual including adult mental retardation, obesity, hypertension, and atherosclerosis have their origins in early feeding patterns. Feeding practices have undergone many changes during this century. Discussions focus on the current trends in infant feeding, nutritional considerations, and other special concerns.

290-76
WHY DOESN'T CATHY EAT BREAKFAST? (MOTION PICTURE).
National Dairy Council
Chicago, Audio Visual Services 4 min. sd. color. 16 mm. 1975.
TX395.W5 FSN AV
Breakfast, Cultural factors, Food habits, Meal patterns, Nutritional value, Psychological aspects, Resistance to change.
With teacher's guide.
Abstract: A "trigger" film builds on a double premise that junior high students already possess a variety of information regarding nutrition and that they are eager to test their knowledge, as well as their skills of argumentation, sometimes in opposition to adults. The film delves into the question of why a 13-year old girl doesn't want to eat breakfast. The film ends without providing a definitive solution to the question, but leaves the subject open to creative explorations regarding the causes and effects of missing this nutritionally important meal.

291-76
WHY NOT SNACK? (MOTION PICTURE).
National Dairy Council
Chicago, Audio Visual Services 4 min. sd. color. 16 min. 1975.
TX559.W5 FSN AV
Food habits, Food preferences, Junk food, Meal patterns, Nutr-

292-76
itional value, Resistance to change, Snacks.
With teacher's guide.
Abstract: A "trigger" film presents two different views of snacking to junior high students. The camera shows the appeal of snack foods and soft drinks from a boy's point-of-view. Later, that same day, after the boy has overindulged in afternoon snacking, he cannot eat the nutritious meal his mother has prepared. The mother-son conflict is inevitable. However, the film ends with the question "What's so bad about snacks?" unanswered and it leaves the subject open to creative exploration by students into all the many possible answers.

292-76
TOOTHTOWN U.S.A. (FILMSTRIP).
National Dairy Council
Chicago 1 filmstrip. color. 16 mm. and audiotape in cassette. 1975.
RK61.T66F5AC F&N AV
Childrens stories, Dental health, Dietary factors, Teeth.
With leader's guide, 2 decks of posters, 1 deck of handout pamphlets. Audiotape in cassette, m/a, 20 min. Each side.
Contents. - Unit 1, Focus on values clarification, 37 fr. - Unit 2, Dietary habits and oral health, 46 fr. - Unit 3, Personal dental care, 36 fr. - Unit 4, Professional dental care, 35 fr.
Extract: A preventive dental health education curriculum is designed for teachers and health educators in elementary grades. The curriculum includes filmstrips ("Toothtown, U.S.A.") which use whimsical characters like Mr. Toothsayer and the Hole-in-the-Tooth Gang to demonstrate concepts on values clarification, dietary habits and oral health, personal dental care, and professional dental care. Also provided are posters on approved and forbidden foods and on tooth decay progressions as well as pamphlets on brushing techniques and dental health information.

293-76
PRENATAL CARE (FILMSTRIP).
National Health Films
Atlanta 72 fr. color. 35mm. and audiotape in cassette. 1975.
RG940.P7 F&N AV
Fetal growth, Maternal-fetal exchange, Pregnancy and nutrition.
With guide. Audiotape in cassette, m/a, 15 min.
Extract: Basic essentials of prenatal care are discussed, including the personal and family history, the diagnosis of pregnancy, the physical examination, and various laboratory procedures. Dietary needs are discussed with emphasis placed on the importance of the nutritional status of the mother. Live-action photography and color-art are used in illustrating the various aspects of care. Emphasis is placed on the importance of early and continuous prenatal care for every mother during each pregnancy.

294-76
MATERNAL NUTRITION (FILMSTRIP).
National Health Films
Atlanta 80 fr. color. 35 mm. and audiotape in cassette. 1975.
TX361.P7M36 F&N AV
Pregnancy and nutrition, Pregnancy diets, Special groups, diets.
With guide. Audiotape in cassette, m/a, 15 min.
Extract: The National Research Council has provided practical guidelines in the form of Recommended Dietary Allowances. These recommendations may serve as a guide in nutrition counseling by indicating the average amounts of specific nutrients and calories which have been judged adequate for most healthy people for the maintenance of good nutrition. Using live-action photography and color-art, the additional requirements during pregnancy and lactation are discussed and presented in a Daily Food Guide.

295-76
MATERNAL NUTRITION (SLIDE).
National Health Films
Atlanta 80 slides. color. 2 x 2 in. and audiotape in cassette1975.
TX361.P7M36 F&N AV
Pregnancy and nutrition, Pregnancy diets, Special groups, diets.
With guide. Audiotape in cassette, m/a, 15 min.
Extract: The National Research Council has provided practical guidelines in the form of Recommended Dietary Allowances. These recommendations may serve as a guide in nutrition counseling by indicating the average amounts of specific nutrients and calories which have been judged adequate for most healthy people for the maintenance of good nutrition. Using live-action photography and color-art, the additional requirements during pregnancy and lactation are discussed and presented in a Daily Food Guide.

296-76
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297-76
NATIONAL HEALTH'S PICTURE POSTER PROGRAM: THE HYPERTENSION UNIT (POSTER).
National Health Systems
Ann Arbor, Mich., Didactron 1 col. poster. 22.5 x 17 in. 1974.
RC685.H8N3 F&N AV
Health, Health education, Hypertension, Special groups, diets.
Abstract: A poster presents diet informatin for hypertensive patients in a traffic light format. Basic Four foods are color-coded as green for "go" or low in salt, yellow for "caution" or easy does it, and red for "stop" or avoid these foods. On the reverse side of the poster, tips on controlling blood pressure are offered. Topics stressed include medication side effects, the importance of avoiding salt as well as taking daily blood pressure readings.

298-76
NATIONAL HEALTH'S PICTURE POSTER PROGRAM: THE WEIGHT CONTROL UNIT (POSTER).
National Health Systems
Ann Arbor, Mich., Didactron 1 col. poster. 22.5 x 17 in. 1974.
RM222.2.N34 F&N AV
Health education, Special groups, diets, Weight control, Weight reduction.
Abstract: A poster provides a weight control plan to the general public while teaching the variety of a balanced diet. A colorfully illustrated chart depicts portions and daily amounts from the four basic food groups which constitute a healthy reducing diet. The reverse side of the poster presents such useful information as an ideal weight chart and variations of calorie content in the diet plan. Other tips include maintaining a balanced diet and a program of regular exercise.

299-76
NATIONAL HEALTH'S PICTURE POSTER PROGRAM: THE LOW SALT UNIT (POSTER).
National Health Systems
Ann Arbor, Mich., Didactron 1 col. poster. 22.5 x 17 in. 1974.
RM237.9.N34 F&N AV
Health education, Salt, Sodium-restricted diets, Special groups, diets.
Abstract: A poster presents diet information for people who must restrict salt intake. In a traffic light format, foods from the basic four groups are color coded as green (eat any time), yellow (easy does it), amber (avoid these foods), and red (avoid these even more). The poster'sreverse side includes tips for dining out, low-salt substitutes, and suggestions for cooking with herbs and spices.

300-76
NATIONAL HEALTH'S PICTURE POSTER PROGRAM: THE DIABETES UNIT (POSTER).
National Health Systems
Ann Arbor, Mich., Didactron 1 col. poster. 22.5 x 17 in. 1974.
RC660.D5 F&N AV
Diabetes mellitus, Diabetic diets, Health, Health education.
Abstract: A poster provides a diet plan for diabetes and other important diabetic health care information. A full-color pictorial chart illustrates exchanges from the four basic food groups and free foods of the diabetic diet. The reverse side of the poster offers useful information such as basic definitions of diabetes, insulin, and the urine test. Also included are tips for insulin injection, signs of high and low blood sugar, and special precautionary measures for diabetics.

301-76
FACTS ABOUT NUTRITION. rev. ed.
National Institute of Arthritis, Metabolism, and, Digestive Diseases
[Washington, Govt. Print. Off.] 28 p. [1973].
TX364.N343 1973 F&N (U.S. Dept. Of Health, Education, and Welfare, DHEW publication no. (NIH) 74-423)
Age groups, Dietary standards, Foods instruction, Health education, Meal planning, Nutrients, Nutrition, Obesity.
Formerly Public Health Service Publication 917, rev. 1973.
Abstract: Because of the fact that persons in this country still consume inadequate or faulty diets which lead to poor or borderline health, good nutrition as essential to good health is discussed. Topics focus on various areas of nutrition such as sources of vitamins and minerals, menu planning, food elements, and critical mineral sources. Also included are practical applications of nutrition in numerous situations.

302-76
EATING FOR YOUR BABY-TO-BE.
National Live Stock and Meat Board, Nutrition Dept.
[Chicago] 23 p. [n.d.].
TX361.P7N35 F&N
Diets in lactation, Maternal and child health, Maternal-fetal exchange, Pregnancy diets, Special groups, diets.

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Abstract: A booklet on sound nutrition during pregnancy is prepared for expectant mothers. Eating the right amount and type of food every day is stressed. The benefits of a nutritious prenatal diet to both the mother and the unborn child are enumerated. Daily menu plans from the four basic food groups including portion size are provided. Other tips for a healthy pregnancy are briefly mentioned.

303-76
HAZARDS OF OVERUSE OF VITAMIN D.
National Research Council
Committee on Nutritional Misinformation
Ecol Food Nutr 4 (3): 193-194. 1975.
TX341.E3
Food-related disorders, Nutrient excesses, Vitamin D.
Abstract: The excess intake of vitamin D resulting in severe toxicity is discussed for clinical dietitians. Stress is placed on the fact that only individuals with diseases affecting vitamin D absorption or metabolism require more than 400 I.U. per day. Additionally, such needs should be established by clinical evaluation, and treatment should be specifically recommended and supervised by physicians.

304-76
SAFETY OF SACCHARIN AND SODIUM SACCHARIN IN THE HUMAN DIET.
National Research Council, Subcommittee on Nonnutritive sweeteners
[Springfield, Va.] National Technical Information Service 74 p. 1974.
TX571.S9N32 F&N
Experiments, Food safety, Research, Saccharin, Sugar substitutes.
Distributed by National Technical Information Service, U.S. Dept. of Commerce, Springfield, Va. 22151; order no. PB-238-137.
Extract: A summary of the chemistry, dietary use patterns, and physiologic disposition of saccharin, and assessment of the results of eleven chronic toxicity studies of saccharin administered orally to test animals is provided to scientists. Summary conclusions are provided with recommendations regarding further studies that should be carried out to resolve certain remaining issues. An appendix containing a report on pathological findings, tables, and formulas are included.

305-76
BIRTHWEIGHT DOUBLING TIME: A FRESH LOOK.
Charlotte J Neumann, Melinda Alpaugh
Pediatrics 57 (4): 469-473. Apr 1976.
RJ1.P42
Breast feeding, Formula diets, Infants (To 2 years), Physical measurements, Weight, Weight gain.
Abstract: Mean birthweight doubling age for all infants, believed to be about 5 or 6 months, was achieved at 3.8 months in a test group of 357 infants. Boys gained weight faster than girls, and earlier for bottle-fed infants than for breast-fed. Boys also gained length faster than girls. Solid foods were introduced earlier to bottle-fed infants. The bottle-fed infants gained disproportionately more weight than length, compared to breast-fed, suggesting these infants may be developing early obesity.

306-76
DENTAL HEALTH DEPENDS ON DIET.
Abraham E Nizel
Parent's Magazine 51 (3): 10, 14, 26, 52, 54. Mar 1976.
HQ750.A2P3 F&N
Dental health, Dietary factors, Health, Nutrition, Tooth development.
Abstract: Authoritative advice to help keep children's teeth sound and strong is offered to parents. Tips and discussions include the causes of tooth decay, the development of tooth decay, prenatal nutrition and tooth development, nursing-bottle caries, childhood nutrition and dental caries, and nine rules for dental health.

307-76
DIETARY TREATMENT OF MAPLE SIRUP URINE DISEASE (BRANCHED-CHAIN KETOACIDURIA).
Mary Barth Noel, Et Al
J Am Diet Assoc 69 (1): 62-68. July 1976.
389.8 AM34
Amino acid metabolism disorders, Amino acids, Child nutrition, Maple-syrup urine disease, Proteins, Therapeutic and special diets.
Abstract: Since the description of maple sirup urine disease (MSUD) as a branched-chain ketoaciduria, the addition to immediate treatment for survival, has been to provide a diet that will allow as normal a life as possible for the patient. Meeting nutrient requirements in the treatment of MSUD is partially worrisome because this restricted diet is being used for growing children and is to be used throughout the child's entire life. In calculating the diet for these children, the protein:leucine ratio has been helpful in estimating the leucine content of a wide variety of foods. The same concept of "protein:amino acid" ratio is suggested to be used in determining food values to use in other metablic abnormalities involving amino acids.

308-76
SHOULD PEDIATRICIANS BE CONCERNED ABOUT CHILDREN'S CHOLESTEROL LEVELS?
A Frederick Jr North
Clin Pediatrics 14 (5): 439-444. May 1975.
RJ1.C5 F&N
Cholesterol, Clinical nutrition, Fat levels, Health, Preventive nutrition.
Abstract: Arguments against activities based on pediatric concern regarding children's cholesterol levels are submitted to the layman. Discussions on cholesterol and heart disease, pediatric treatment of high cholesterol levels in children, primary prevention through diet, benefits and costs of a nationwide, cholesterol-lowering diet, universal screening in early life, and identifying children in high-risk families all provide evidence that the disadvantages outweigh the advantages regarding activities concerning children's cholesterol levels.

309-76
BEYOND THE BASIC FOUR.
Shirley L Noyes
Escondido, Calif., Foodways System 94 p. 1975.
TX551.N6 F&N
Basic Four, Food composition, Food misinformation, Nutrient requirements, Nutrient values.
Media Services ed.
Abstract: In her opening chapters the author discusses principles of good nutrition, misinformation about foods, food processing, additives, packaging, and sources of contamination. She continues with a discussion of the "basic four" food groups, explaining their nutritional function, and describing the relative values of the different foods within each group.

310-76
PROTEIN FOR VEGETARIANS. rev. and enl. [ed.].
Gary Null, Steve Null
Nutrition Institute of America
New York, Pyramid Books 189 p. [1976].
RM236.N84 1975 F&N
Animal sources of food, Fish, Nutritional adequacy, Plant protein, Plant protein concentrates, Plant sources of foods, Proteins, Seafood, Vegetarian diets.
Paper back ed.
Abstract: Overfed and undernourished, misinformed and maleducated, Americans are described as becoming victims of their own ignorance, eating foods loaded with chemical additives. This book focuses on such popular topics as how much protein is really necessary each day, what are the nonmeat options (including fish) for a healthy diet, which vegetables offer higher-quality proteins than meat, can incomplete proteins be combined for total nutrition, and what is all the furor about fasting. Theories are posed regarding how and why vegetarianism in one of its many forms (in the author's opinion) may be the most varied, satisfying, and healthiest diet of them all.

311-76
NUTRITION.
Food Technol 29 (2): [cover] 78. Feb 1976.
389.8 F7398
Educational games, Nutrition, Nutrition education.
Abstract: A crossword puzzle is provided to the general public to test their knowldge of basic nutrition. Based on rudimentary terms and facts relating to nutrition and nutrition education, the answers to the puzzle are also provided in an answer key.

312-76
NUTRITION AND ATHLETIC PERFORMANCE.
Cajanus 8 (6): 352-358. 1975.
RA784.A1C3
Athletes, Caloric intake, Carbohydrates, Diets for athletes, Fat-controlled diets, Food beliefs, Minerals, Proteins, Vitamins.
Abstract: The nutritional needs of the athlete, as of the nonathlete, call for adequate amounts of water, calories, protein, fats, carbohydrates, and vitamins in suitable proportions. High energy expenditure makes the need for calorie intake greater than that of the sedentary person. Values and uses of the other elements in muscle building are discussed, with warnings of risks involved in over-emphasis on any one factor.

313-76
NUTRITION EDUCATION IN NURSING.
Environ Child Health 21 (6): 345-355. Dec 1975.
RJ1.J6
Central America, Nurses, Nursing education, Nutrition education.
Abstract: In this report of the Second Meeting of the IUNS Committee V/II, results of a questionnaire sent to schools of nursing in 53 countries are discussed. Data regarding teaching nutrition from 297 schools is included and analyzed. The nurse's role in teaching nutrition, methodology and aids to nutrition instruction are emphasized. Furthermore, areas in need of reinforcement, resources and the importance of applied nutrition are additional subjects covered. Finally, specific recommendations were made by members of the committee.

314-76
NUTRITION EDUCATION IS AS EASY AS 1, 2...9.
Sch Foodserv J 30 (7): 57-58. Aug 1976.
389.8 SCH6
Nutrition education, Oklahoma, School children (6-11 years), Student participation.
Abstract: A nine-lesson nutrition education project in an Oklahoma elementary school proved to be "a fun way for kids

315-76

to learn about food", according to its originator. The first-graders watched filmstrips, played games, prepared and tasted food, and took home food samples and recipes. Students were impressed with the importance of tasting all foods. This was encouraged by having the sessions at 3:00 p.m., when students were likely to be hungry. A summary outline is provided in the text.

315-76
NUTRITION EDUCATION: TALK OF THE TOWN.
Sch Foodserv J 30 (7): 108-110. Aug 1976.
389.8 SCH6
Community involvement, Nutrition, Nutrition education, School food service, Seminars, Texas.
Abstract: One of many nutrition seminars "springing up across the country" is cited. The objectives of the program held in Corpus Christi, Texas, were to reinforce the positive aspects of school foodservice, initiate community efforts for expanding local child nutrition programs, and obtain support of a nutrition education concept originally developed by the Dairy Council. There were speakers, school and commercial exhibits, and handout materials.

316-76
PERSPECTIVES AND STRATEGIES FOR EFFECTIVE NUTRITION EDUCATION.
D J Oddy
Proc Nutr Soc 35 (1): 139-144. May 1976.
389.9 N953
Curriculum planning, Health education, Nutrition education, Nutritionists, Program planning.
Abstract: The problems of nutrition education are outlined and described as complex and as requiring long-term approaches for solutions. Primary emphasis is directed toward nutritionists to press for adequate research funds from research councils and foundations in order to develop large-scale programs independent of commercial pressures. In addition, the task ahead for committed nutrition educators must be to re-establish nutritional science as a determinant of social policy.

317-76
LESSER KNOWN OILSEEDS: A PRELIMINARY NOTE ON THEIR NUTRITIVE VALUE AS DETERMINED BY IN VITRO DIGESTION.
O L Oke, I B Umoh
Ecol Food Nutr 4 (2): 87-89. 1975.
TX341.E3
Analytical methods, Digestion and absorption, Nutritional value, Oilseeds, Protein foods.
Extract: The nutritive values of the seeds of African mango, water mellon, and locust bean were determined using pepsin/pancreatic and pepsin/trypsin hydrolysis. The two methods gave very similar results which correlated with the true digestibility (TD) of the protein as determined by rat-feeding trials. The preliminary research holds a promise as a means of screening other potential protein materials, but further research is indicated as required.

318-76
BREAST-FEEDING IS NATURE'S WAY OF SAYING MOTHER KNOWS BEST.
Sally Wendkos Olds
Today's Health 54 (3): 47-49. Mar 1976.
449.8 H993
Breast feeding, Infant feeding, Milk.
Abstract: The renewed interest in breast-feeding is evidenced by a 1966 survey indicating that only 18 percent of newborns had been breast-fed in the hospital whereas a 1972 sampling of 9,500 new mothers revealed that 30 percent had started breast-feeding their babies. There is growing evidence that breast-feeding is nutritionally and psychologically best for mothers and babies. However, even women who want to breast-feed need help and encouragement if they are to succeed.

319-76
PARENT-CHILD INTERACTION: ITS RELATION TO GROWTH AND WEIGHT.
Christine M Olson, Dorothy J Pringle, Charles D Schoenwetter
J Nutr Educ 8 (2): 67-70. Apr/June 1976.
TX341.J6
Child nutrition, Dietary surveys, Food intake determination, Food preferences, Growth, Parental influence, Weight.
Extract: An investigation determined certain aspects of parent-child interaction utilizing observation techniques and related these aspects to the child's growth and weight through the mechanism of food likes and dietary intake. Children who received negative feedback from a parent in a learning game were not growing as well as those who did not receive negative feedback and also these children liked fewer vegetables. Those children liking fewer total foods had slower growth rates. Over-weight children received significantly less positive feedback from their parents and also liked fewer foods.

320-76
SIGNIFICANCE OF BREAST-FEEDING IN DEVELOPING COUNTRIES.
Adewale Omololu
Environ Child Health 21 (5): 270-272. Oct 1975.
RJ1.J6
Breast feeding, Developing nations, Lactation, Maternal and child health, Nutrient values.
Abstract: Breast milk has proved superior to artificial formulae as food for infants in many studies. In developing countries breast fed babies grow at a faster rate, have fewer bacterial infections, and have a better phychological bond with mother. Use of artificial feeding methods presupposes a good water supply, sufficient income, literacy to read directions, and education about sterility of formula, all of which are often missing in developing countries. For these reasons, breast feeding by mothers in underdeveloped countries is encouraged.

321-76
ORANGE JUICE: FROZEN, CANNED, BOTTLED, CARTONED, AND FRESH.
Consumer Reports 41 (8): 435-440. Aug 1976.
321.8 C762
Ascorbic acid, Canned foods, Concentrates, Frozen foods, Orange juice, Taste.
Abstract: Since cost and inconvenience rule out fresh orange purchasing for most consumers and canned and bottled orange juice are not recommended, this article focuses on comparative studies of frozen-concentrate orange juice brands. Considered are such factors as taste, vitamin C content, insect debris. Emphasis is placed on variations of vitamin C content within a season and within a brand.

322-76
OVERCOMING THE PANIC IN THE PANTRY.
Food Technol 30 (1): 64-66, 68. Jan 1976.
389.8 F7398
Book reviews, Food additives, Food fads, Food processing, Food technology.
Abstract: Two reviews of "Panic in the Pantry" by Elizabeth M. Whelan and Fredrick J. Stare are providedfor general public interest. Discussions include comments and opinions on contents, omissions, depth, cost, physical description, and overall acceptability.

323-76
FOLACIN IN DIETS OF PUERTO RICAN AND BLACK WOMEN IN RELATION TO FOOD PRACTICES.
Sara Lynn Parker, Jean Bowering
J Nutr Educ 8 (2): 73-76. Apr/June 1976.
TX341.J6
Cultural factors, Deficiency diseases and disorders, Females, Folacin, Food habits, Negroes, New York City, Puerto Ricans.
Abstract: An investigation of the folacin content of typical diets of Puerto Rican and Black women was stimulated by reports of a high incidence of megaloblastic anemia by pregnancy due to folacin deficiency among Puerto Rican women in New York City. It is suggested that cultural habits alone cannot be blamed for reported folacin deficiency among this population and that familiarity with the food habits of others should come before nutrition recommendations are made. Suggested food habit modifications for this population to achieve a higher folacin intake are given.

324-76
HANDBOOK ON HUMAN NUTRITIONAL REQUIREMENTS.
R Passmore, Et Al
Rome 66 p. 1974.
TX353.H3 F6N (Food and Agriculture Organization of the United Nations. Nutritional studies no. 28)
FAO/WHO, Handbooks, Nutrient intake, Nutrient requirements, Nutrition.
Extract: The specific recommendations for nutrient intake made by groups from the World Health Organization and the Food and Agriculture Organization are provided. These recommendations are written in language that is intended to be more readily understandable to food administrators, agricultural planners, and applied nutritionists than the original reports. Recommendations on energy requirements and the following nutrients are included: protein; vitamins A, D, C, and B12; thiamine, niacin; riboflavine; folates; calcium; and iron.

325-76
PLANT FOODS FOR COELIACS.
Heather Paterson
Food Nutr Notes Rev 32 (11/12): 205-209. Nov/Dec 1975.
389.9 AU73
Colitis, Gastrointestinal disorders, Grain products, Plant sources of foods, Therapeutic diets.
Extract: A number of gluten-free food products have been traced back to the country of origin. Areas in which they are being used today have been briefly described in the hope that readers will develop many new recipes which can add variety and interest to the diets of coeliacs. Other people prepared to be adventurous in their food habits may also be inspired to enlarge their repertoire of interesting recipes.

326-76
THE PATIENT WHO WON'T EAT.
Dialogues Nutr 1 (1): 1-8. Mar 1976.
TX341.D5 F6N
Anorexia, Appetite, Food habits, Illness, Nutritional adequacy, Patient care, Weight loss.
Abstract: Although adequate nutrition is essential for satisfactory recuperation, patients in hospitals and nursing homes often eat poorly. Reasons for poor eating include psychiatric and environmental factors, drug effects, and altered taste sensations. Solutions to these problems suggest a consideration of a patient's food habits and preferences. Emphasis is also given to explaining the reasons for a specific diet to a patient in order to promote better understanding between him and his doctor.

327-76
NUTRITION BELIEFS: MORE FASHION THAN FACT.
Joseph R Pearce
FDA Consumer 10 (5): 24-27. June 1976.
HD9000.9.U5A1
Consumers, Food beliefs, Food misinformation, Nutrient values, Nutrition knowledge, Vitamins.
Abstract: Response Analysis Corporation conducted nationwide surveys of American food shoppers in 1973/1974 and again in 1975 to provide information on nutrition knowledge and beliefs for the FDA Division of Consumer Studies. Based on their answers to six questions, a majority of food shoppers interviewed were classified as "not well informed" about food and nutrition. Charts are provided showing the breakdowns on What Food Shoppers Believe About Nutrition and alsothe Food Shoppers' Beliefs Index, broken down into several categories.

328-76
MEAT EXTENDERS AND SUBSTITUTES.
A M Pearson
BioScience 26 (4): 249-256. Apr 1976.
500 AM322A
Food technology, Meat substitutes, Plant protein, Plant protein concentrates, Processed foods, Product development, Soybean products, Soybeans, Technology.
Abstract: The marked increase in the consumption of meat extenders and substitutes has resulted in a number of improvements in that industry. Discussions focus on improvements in such areas as production and processing technology and in nutritive value. New products are described as soy protein concentrates, isolated soy protein, textured soy protein, and spun soy protein. Emphasis is given to the fact that despite all the new technology, products, and consumption, meat substitutes and extenders are not likely to replace meat entirely in the human diet.

329-76
NUTRITION EDUCATION SPECIALISTS: TIME FOR ACTION.
Eileen B Peck
J Nutr Educ 8 (1): 11-12. Jan/Mar 1976.
TX341.J6
Health, Health education, Health personnel, Nutrition, Nutrition education, Nutrition knowledge, Occupations, Public health.
Extract: A progress report of the efforts of the California Nutrition Council to stimulate intrest in establishing positions for nutrition education specialists in the State Department of Education, the county boards of education, and the large school districts is offered. Subject areas such as history of activities anddefining Nutrition Education Specialists are stressed so that nutrition educators can use this information to establish such positions within the school system.

330-76
DIETARY NUTRIENT GUIDE.
Jean A Thompson Pennington
Westport, Conn., Avi Pub. Co. 276 p. 1976.
TX551.P43 F&N
Food tables, content, Guides, Nutrient values, Nutritional adequacy.
Abstract: A food selection guide is offered which is appropriate to current American eating habits. The guide is based upon "index nutrients", the adequacy of which in turn ensures the adequacy of other essential nutrients in the daily diet. Also presented is a representative list of food, designated "minilist", which is devised for the purposes of determining the co-existence of nutrients in foods and for evaluating the nutrient content of diets. Finally, the subject of simple variation of nutrients in foods is also discussed in some detail.

331-76
PHOTO REPORT FROM INDIA: MAKING BETTER NUTRITION A WAY OF LIFE.
UNICEF News 85 (3): 10-14. 1975.
HV701.U5 F&N
Child nutrition, Diets, Food supply, Health services, India, Malnutrition, Preventive nutrition.
Abstract: Long term approaches are being tried to help solve India's chronic problem of malnutrition. Two solutions are offered. One is described as educating the mothers in the villages to new nutritious diet ideas. Another suggested solution is to increase the supply of locally available nutritious food resources.

332-76
COPPER, IRON, AND ZINC CONTENTS OF MATURE HUMAN MILK.
Mary Frances Picciano, Helen A Guthrie
Amer J Clin Nutr 29 (3): 242-254. Mar 1976.
389.8 J824
Analytical methods, Copper, Iron, Lactation, Nutrient content determination, Zinc.
Abstract: Daily, weekly, and within-day variations in copper, iron, and zinc contents of human milk were investigated in order to determine whether one sample from an individual is representative of these elements. Total solids, fat, and protein contents were also measured. Women in their 6th and 12th week of lactation each provided milk samples on a daily, single-day, or weekly basis. Comparisons of morning, midday, and evening values showed that copper and zinc are higher in the morning and iron is lower at this time. Increased amounts of copper, iron, and zinc were found in multi-parous women whether or not they had previously lactated. Milk from older women had lower iron and higher copper and zinc than younger women's. No differences were found in milk of women receiving vitamin and mineral supplements.

333-76
IRON DEFICIENCY AND BEHAVIOR.
Ernesto Pollitt, Rudolph L Leibel
J Pediatrics 88 (3): 372-381. Mar 1976.
RJ1.A453
Behavior, Biochemistry, Blood analysis, Child nutrition, Deficiency diseases and disorders, Hemoglobin, Iron, Iron-deficiency anemia.
Extract: Literature bearing on behavioral correlates of sideropenia (iron deficiency) in animals and man is reviewed. Evidence supports the contention that sideropenia, per se, is causally related to the subjective complaints of the iron-deficient and/or anemic individual. And, although important biochemical pathways involving electron transport, catecholamine catabolism, and porphyrin synthesis have been shown to be deranged in iron-deficient animals and human beings, the role of these alterations in any putative behavioral aberration is conjectural at present.

334-76
THE POTATO: SOMETHING GOOD THAT'S GOOD FOR YOU (KIT).
Potato Board
Denver, Colo. 1 portfolio. [1975].
TX558.P8P8 F&N AV
Instructional aids, Nutrition education, Potatoes, Recipes, Weight control.
With teaching guide, information and visual master sheets, recipes, and The potato lover's diet cookbook, by Barbara Gibbons. Contents: - Unit 1. The potato. - Unit 2. Weight Control.
Abstract: A kit comprised of two units - one on potatoes and one on weight control with emphasis on good nutrition is provided for students in grades 7 through 12. Emphasis is placed on nutrition education and the idea that the more consumers know about nutrition and diet, the more they will understand the true nutritional and caloric value of potatoes. Class activities include teaching basic and low calorie cooking techniques.

335-76
THE EFFECTS OF DIETARY FATTY ACIDS AND CHOLESTEROL ON THE MILK LIPIDS OF LACTATING WOMEN AND THE PLASMA CHOLESTEROL OF BREAST-FED INFANTS.
Julia M Potter, Paul J Nestel
Amer J Clin Nutr 29 (1): 54-60. Jan 1976.
389.8 J824
Cholesterol, Dietary factors, Dietary surveys, Fatty acids, Infants (To 2 years), Lactation, Linoleic acid, Maternal and child health.
Abstract: The plasma cholesterol concentration and the composition of the plasma fatty acids were altered by dietary means in 10 lactating women. The effects of these changes in the plasma on the lipid constituents of mature human milk were studied over periods of several weeks. In eight breast-fed infants, the plasma cholesterol concentration changes were correlated with those induced by milk lipids. Significant alteration in the women's plasma cholesterol levels did not change the cholesterol concentration in milk. The cholesterol content of milk was closely correlated with the concentrations of the other milk lipids, supporting a functional role for the cholesterol in the secretion of milk fat.

336-76
ENTEROCOLITIS IN LOW-BIRTH-WEIGHT INFANTS ASSOCIATED WITH MILK AND SOY PROTEIN INTOLERANCE.
Geraldine K Powell
J Pediatrics 88 (5): 840-844. May 1976.
RJ1.A453
Gastrointestinal disorders, Infant feeding, Infants (To 2 years), Intravenous feedings, Milk intolerance, Protein beverages, Soybean products.
Abstract: Two low-birth-weight infants developed a syndrome of vomiting, distension, septic appearance, and bloody diarrhea after ingestion of cow milk-based and soy-based formulas. These symptoms resolved with intravenous feeding. Vomiting, diarrhea, melena, and polymorphonuclear leukocytosis recurred with reintroduction of either milk - or soy-based formulas. This sensitiviy was still present at seven to eight months of age. It appears that intolerance to whole protein formula can cause a syndrome similar clinically to neonatal necrotizing enterocolitis.

337-76
SUGAR DIABETES SIMPLIFIED. 2d ed.
Lawrence Power, Doris L Bakker, Marilyn I Cooper
[Ann Arbor, Didactron] 47 p. illus. [1971].
RC660.P6 1971 F&N
Diabetes mellitus, Independent study, Instructional materials.
Abstract: Information on diabetes and how diabetics can lead full and active lives is presented to health care teams and diabetic patients. Topics emphasized include what diabetes is, what insulin does, why a diet is needed, and personal care for the diabetic. Diets, tables, charts, and diagrams are included.

338-76
SUPPLEMENTARY FOODS FOR PRESCHOOL CHILDREN.
G Prasannappa
Nutr Rep Int 13 (1): 71-77. Jan 1976.
RC620.A1N8
Diet improvement, Dietary supplements, Nutritional adequacy, Preschool children (2-5 years), School children (6-11 years), Supplementary feedings.
Extract: Supplementary food blended of Ragi, Sorghum, Wheat, Bengalgram and Peanut flour, Joggery, hydrogenated fat, calcium salts, and vitamins are prepared for preschool and school children. Foods contain 16 gms protein and 388 KCals per 100 gms food. Blend protein efficiency ratios ranged 2.1-2.3 compared with 2.5 for casein. 55 gms daily food supplement provides200 KCals, 9 gms protein, and half the daily requirements calcium, vitamin A, thiamine and riboflavin. Children and nutrition requirements are satisfied by blends. Tables are included.

339-76
PREVENTING BLINDNESS IN INDONESIA.
League Int Food Educ p. 1-4. Jan 1976.
TX341.L4 F&N
Clinical nutrition, Indonesia, Preschool children (2-5 years), Vitamin A, Vitamin deficiencies, Xerophthalmia.
Based on the report "An evaluation of the vitamin A deficiency prevention pilot projection in Indonesia", American Foundation of Overseas Blind Inc., 1975.
Extract: A report on a study conducted among preschool children in a number of countries to determine if vitamin A deficiency causes blindness is offered to clinical nutritionists. Results have provided evidence that a twice-yearly massive dose of vitamin A reduces the incidence of xerophthalmia (drying and hardening of eye tissues) in the preschool children, thus presumably preventing blindness and suggesting a pilot prevention program.

340-76
PREVENTION OF CORONARY HEART DISEASE.
Nutr Rev 34 (7): 220-224. July 1976.
389.8 N953
Contraceptives, oral, Coronary heart disease, Diabetes mellitus, Dietary factors, Educational programs, Physical activity, Preventive medicine, Preventive nutrition, Smoking.
Abstract: There is considerable evidence that the causes of coronary heart disease (CHD) are largely environmentaland rooted in modern affluence. CHD risk factors such as cigarette smoking, physical inactivity, obesity and plasma lipid concentrations reflect aspects of our social behavior.This report is particularly concerned with those risk factors which can be modified. Recommendations are given on various contributing factors of CHD, and several preventive measures doctors can take. Recommendations for the community on education, smoking advertising, national food policy and recreational facilities are also given.

341-76
INFLUENCE OF FREQUENCY OF EATING LOW ENERGY DIETS ON INSULIN RESPONSE IN WOMEN DURING WEIGHT REDUCTION.
Dorothy J Pringle, P Sudha Wadhwa, Charles E Elson
Nutr Rep Int 13 (4): 339-345. Apr 1976.
RC620.A1N8
Calorie-restricted diets, Frequency of feeding, Insulin, Pancreatic hormones, Therapeutic and special diets, Weight control.
Extract: The influence of frequency of eating low energy diets on serum insulin responses following oral glucose challenges was studied in moderately obese women, some with normal insulin levels and some with abnormal. The diet resulted in insulin responses of both groups being considerably lowered. Influence of eating frequency on weight reduction had no effect on subjects in the normal group; subjects in the abnormal group increased weight loss by 22 percent.

342-76
NUTRITIONAL STATUS OF A POPULATION SAMPLE IN MACON COUNTY, ALABAMA.
Johnnie Prothro, Mary Mickles, Bernadine Tolbert
Amer J Clin Nutr 29 (1): 94-104. Jan 1976.
389.8 J824
Alabama, Blood analysis, Dietary surveys, Negroes, Nutritional adequacy, Nutritional deficiencies, Nutritional status.
Abstract: A nutritional survey was conducted in Macon County, Alabama to assess the nutritional status of a representative sample of the population. Dietary calculations indicated that intakes of calcium, vitamin B12, calories, and iron were lowest within the population sample. Serum analysis indicated a folic acid deficiency. Mean intakes of energy and macronutrients were higher in nonblacks than in blacks; for vitamins and minerals, the same was true. The lower calcium intakes among blacks than among nonblacks in the growing years exceeded the differential in energy intakes. Higher serum vitamin B12 levels in blacks than in nonblacks were observed but not explained.

343-76
A PRELIMINARY STUDY OF CIRCULATING VITAMINS IN A PUERTO RICAN MIGRANT FARM POPULATION IN NEW JERSEY.
M A Quinones
Am J Public Health 66 (2): 172-173. Feb 1976.
449.9 AM3J
Blood analysis, Migrant workers, New Jersey, Nutritional surveys, Puerto Ricans, Vitamins.
Extract: A preliminary survey of circulating vitamin B12, biotin, folate, thiamin, riboflavin, vitamin B6, pantothenate, nicotinate, and vitamin A and B-carotene of 53 Puerto Rican migrant farm workers was undertaken. Results indicate that hypovitaminemia existed particularly for vitamin B12, vitamin B6, and vitamin A.

344-76
MILK PROTEIN QUANTITY AND QUALITY IN LOW-BIRTHWEIGHT INFANTS - 1. METABOLIC RESPONSES AND EFFECTS ON GROWTH.
Niels C R Raiha
Pediatrics 57 (5): 659-674. May 1976.
RJ1.P42
Formula diets, Growth, Infants (To 2 years), Metabolism, Milk, Protein modifications, Protein-high diets, Special groups, diets, Weight gain.
Abstract: The optimal quantity and quality of protein for low-birthweight infants is undefined. In this study, 106 well, appropriate-for-gestational age, low-birthweight infants weighing 2,100 gm or less were grouped in three gestational age categories: T1 = 28 to 30 weeks; T2 = 31 to 33 weeks; T3 = 34 to 36 weeks. Each group was assigned randomly to either banked human milk (BM) or to one of four isocaloric formulas varying in quantity and quality of protein but not in mineral content or in fat content. The human milk group was fed at 170 ml/kg/day in order to attain a caloric intake approximately equal to that of the formulas. No significant differences were found in the rate of growth or weight gain, but blood chemistry varied directly with the quantity of protein in the diet.

345-76
NUTRITION AND FAMILY PLANNING: CONCEPTS AND APPROACHES FOR HOME ECONOMICS TEACHERS.
Catherine Rand
Ill Teacher 19 (4): 221-224. Mar/Apr 1976.
LB1025.I4 F&N
Contraception, Family planning, Nutrition education, Pregnancy, Pregnancy and nutrition.
Abstract: Nutrition education is discussed in terms of various family planning factors: pregnancy prevention and postponement, overcoming infertility, and high risk pregnancies. Directed toward the home economics teacher, the article stresses the need for nutrition learning opportunities which are flexible enough to relate to today's social values and lifestyles.

346-76
NUTRITION BEHAVIOR: EXPLORING ITS SOCIOLOGICAL INFLUENCES.
Catherine Rand
Ill Teacher 19 (4): 198-203. Mar/Apr 1976.
LB1025.I4 F&N
Behavior, Cultural factors, Food symbolism, Individual characteristics, Learning experience, Learning theories, Nutrition, Nutrition concepts.
Abstract: Considered are the personal and inter-personal aspects of nutrition behavior: cultural values, food meanings and associations, influences on food acceptance. The author goes on to discuss learning opportunities for exploring and defining nutrition behavior. Word associations and a food meaning development exercise are provided as examples. The article encourages the nutrition teacher to place his or her own food values and priorities side by side with those of the learner.

347-76
IS THERE A RELATIONSHIP BETWEEN ALLERGY AND LEARNING DISABILITIES?
Howard G Rapaport, Shirley H Flint
J Sch Health 46 (3): 139-141. Mar 1976.
LB3401.J6 F&N
Allergies, Illness, Learning disabilities, Physical health, School children (6-11 years).
Abstract: A report on possible causal factors for a rising incidence of learning disabilities in school children who are neither retarded nor brain-injured and without physical handicaps is revealed. Emphasis is given to the importance of alert school personnel who are aware of the relationship between allergy and children's ability to function at optimum level in the classroom.

348-76
THE ETIOLOGY OF MALNUTRITION AMONG PRESCHOOL CHILDREN IN RURAL COSTA RICA.
Ian G Rawson, Victor Valverde
Environ Child Health 22 (1): 12-17. Feb 1976.
RJ1.J6
Consumer economics, Family environment, Family life, Family relationship, Nutritional status, Risk factors.
Extract: Access to land appears to be the primary variable affecting nutritional status. Less than two manzanas (units) of land (implies) fathers who work as day laborers, working mothers, and an identifiable deficient physical domestic environment. These factors affect negatively the nutritional status of children through inadequate resource availability and management, suboptimal domestic care, and a heightened risk for disease. Additionally, children with more than one preschool sibling were found to be at greater risk for nutritional deficiency.

349-76
BEHAVIORAL CORRELATES OF MALNUTRITION.
Merrill S Read
[n.p.] 33 l. Oct 14, 1974.

TX361.P784
Fetal growth, Health, Infants (To 2 years), Malnutrition, Nutrition, Nutritional intervention, Nutritional status, Preventive nutrition, Protein-calorie malnutrition.
Abstract: A report on studies linking severe malnutrition during prenatal life and/or infancy in animals and man with the significant decrease in the number of brain cells and the alteration of brain structure is presented. Results indicate long range nutrition, health, and growth achievement ensue from well planned preventive programs geared to training mothers regarding prenatal and infant nutrition.

350-76
FUNCTIONAL SIGNIFICANCE OF GROWTH RETARDATION IN MALNUTRITION.
Vinodini Reddy, Et Al
Amer J Clin Nutr 20 (1): 3-7. Jan 1976.
389.8 J824
Child nutrition, Deficiency diseases and disorders, India, Malnutrition, Nutritional status, Physical measurements, Protein-calorie malnutrition, Weight.
Extract: Various functional parameters involved in resistance to infection were investigated in children suffering from varying grades of protein-calorie malnutrition. It was observed that phagocytic function was impaired in children whose weights are below 80 percent of the Indian Council of Medical Research standard, whereas the cell-mediated immune response was altered in those with weights below 70 percent of the standard. Antibody response to thyroid antigen was impaired in children with severe protein-calorie malnutrition, while the response to diptheria and tetanus toxoids was normal in all. These observations suggest that malnourished children whose weights are below 80 percent are likely to suffer from one functional handicap increasing the risk of infection.

351-76
THE SAVE-YOUR-LIFE DIET; HIGH-FIBER PROTECTION FROM SIX OF THE MOST SERIOUS DISEASES OF CIVILIZATION.
David Reuben
New York, Random House 173 p. [1975].
RM237.6.R42 F&N
Diet information, Diets, Diets for special conditions, Fiber, Therapeutic and special diets.
Abstract: The elimination of highly refined sugar and cereal products from the diet and the introduction of a high-roughage diet can prevent cancer of the colon, heart attacks, diverticulosis, appendicitis, obesity, and other disorders, states the author. His book details the investigative steps which led to the diet discovery, extensive references and details on the benefit of the diet. A selection of 29 recipes incorporating high-roughage bran is included.

352-76
HEALTH FOOD USERS IN TWO TEXAS CITIES.
Ki Soon Rhee, Alice C Stubbs
J Am Diet Assoc 68 (6): 542-545. June 1976.
389.8 AM34
Consumer attitude, Consumer economics, Food fads, Food habits, Health foods, Surveys.
Abstract: Growth of the market for "health foods" is described as accelerating and researchers are asking who are the people who make up this market and what motivates them to buy health food. A health food survey of two Texas cities, Dallas and Houston, was conducted to determine basic motivations inducing consumers to purchase organic/natural/health foods and to ideftify use patterns of these foods. The findings with nutritional and socioeconomic implication indicated that confirmed users tended to be in higher income groups and motivated by a genuine desire to be and remain healthy.

353-76
MOTHERS AS WEIGHT WATCHERS: THE ROAD TO CHILD HEALTH IN THE VILLAGE.
Jon Eliot Rhode, Djauhar Ismail, Rachmat Sutrisno
Environ Child Health 21 (6): 295-297. Dec 1975.
RJ1.J6
Child nutrition, Developing nations, Health, Health services, Maternal and child health, Weight.
Extract: Under-utilization of Maternal-Child Health clinics in underdeveloped countries has proven a major constraint to the extensive use of weight charts for dissemination of nutrition education and guidance. A program has been instituted whereby monthly weigh-ins are are held in villages. Mothers weigh each child, mark the weight chart, interpret the progress, and advise each other on feeding practices for children who are faltering in growth. The system requires no professional supervision and provides a low-cost alternative to child health care.

354-76
RICE.
Consumer Reports 41 (7): 376-379. July 1976.
321.8 C762
Color in foods, Fiber, Nutrient values, Nutrients, Potatoes, Rice, Taste.
Abstract: The staff of this journal tested various brands of rice for their taste, cleanness, and nutritive value. They indicate that brown rice has more dietary fiber than white rice, but both provide less fiber than other common sources like whole wheat bread. They also indicate that rice has less of certain key nutrients than other side dishes like potatoes or noodles. Rice is classified by its color (brown or white), its length (long-, medium-, and short-grain), and its amount of processing (converted, instant, and coated).

355-76
CARE OF CHILDREN WITH CONDITIONS CHARACTERIZED BY HIGH NUTRITIONAL RISKS.
Karyl Richard, Et Al
J Am Diet Assoc 68 (6): 546-550. June 1976.
389.8 AM34
Child nutrition programs, Congenital malformations, Dietitians, Diets for special conditions, Health services, Hospitals, Infant diets, Infants (To 2 years), Special groups, diets.
Abstract: A report describes the nutritional services provided for infants with myelomeningocele, congenital heart disease, and cystic fibrosis at the James Whitcomb Riley Hospital for Children. The dietitian is consulted for nutritional assessment and treatment planning early in the patient's hospitalization, when the diagnosis is confirmed. Since some patients are referred from outlying hospitals to the highly specialized out-patient clinics, nutritional screening of all infants is also added to the dietitian's role. Finally,it is emphasized that the key to any successful preventive nutritional program, is long-term follow up, reinforcement, and early intervention when necessary.

356-76
ASSOCIATION BETWEEN JUVENILE ONSET OBESITY AND SEVERE ADULT OBESITY IN 73,532 WOMEN.
Ilonna J Rimm, Alfred A Rimm
Am J Public Health 66 (5): 479-481. May 1976.
449.9 AM3J
Adults, Age groups, Children, Females, Height-weight ratio, Obesity, Weight.
Abstract: Many TOPS (Take Off Pounds Sensibly) women were studied to determine the relationship between juvenile and adult obesity. Present day weight-height ratios of the women were correlated with age group (20-29, 30-39 or 40-49) and previous childhood obesity. Data showed severely obese women were more likely to have been fat children than women overweight to a lesser degree. In addition, a rationale for weight control in children is provided.

357-76
RIBOFLAVIN.
Richard S Rivlin
New York, Plenum Press 446 p. [1975].
QP772.R5R58 F&N
Analytical data, Cancer, Congenital malformations, Deficiency diseases and disorders, Nutritional value, Riboflavin, Vitamin deficiencies.
Abstract: An interdisciplinary work comprehensively treats the chemistry, physiology, medical significance, and nutritional value of the vitamin riboflavin (B2). Covering both original research findings and review articles, examinations are provided in the following areas: new methods for measuring riboflavin in biological materials; factors influencing the absorption, utilization, and metabolism of riboflavin; the importance of riboflavin to health and disease; the effects of B2 deficiency; and the relationship of this vitamin to congenital malformations, cancer, and hormonal disturbances.

358-76
NUTRITION COUNSELING AND CHILDREN'S DENTAL HEALTH.
Lois G Robinson
J Nutr Educ 8 (1): 33-34. Jan/Mar 1976.
TX341.J6
Age groups, Children, Counseling, Dental health, Nutrition, Nutrition education.
Abstract: A nutrition counseling program for children in the cavity-prone ages, 5-8 years and 12-16 years is described. Discussions stress the objectives of the counseling program, the necessity of three or more visits to the counseling clinic, and the use of a slide-tape program, "The Chain of Protection" which supplements the counseling program. The program is considered successful in that it has assisted children and parents in achieving good nutrition and dental health.

359-76
CHANGING FOOD HABITS IN DEVELOPING COUNTRIES.
J R K Robson
Ecol Food Nutr 4 (4): 251-256. 1976.
TX341.E3
Developing nations, Food habits, Food preferences, New foods.
Abstract: A commentary on the supplementation and improvement of food resources in developing countries is offered to the general public. Results of these programs have helped to alleviate food shortages in time of famine, and in the relief of other natural and man-made catastrophes through shipments of dried skim milk, cereals, and cereal flours and to relieve energy or protein deficiencies in the diets of the infant and growing child.

360-76
THE NUTRITIONAL SIGNIFICANCE OF MAIZE AND TEOSINE.
J R K Robson, Et Al
Ecol Food Nutr 4 (4): 243-249. 1976.
TX341.E3
Corn, Fiber, Food analysis, Maize, Nutritional value.
Abstract: Profitable discoveries through studies of the nutritional benefits of indigenous foods like maize and teosine used by primitive populations are presented. The production of high fiber content foods derived from teosine require less expenditure and other natural resources. The greater fiber and

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iron content plus high protein to calorie ratio of teosine relative to maize suggests an advantage for the former grain in diets of weight reduction.

361-76
FOODS FROM THE PAST, LESSONS FOR THE FUTURE.
John R K Robson
Prof Nutritionist 8 (2): 13-15. Spring 1976.
SF95.A1P7
Dietary surveys, Food origins, Health, Nutrition, Plant sources of foods.
Abstract: In some parts of our contemporary world, nutritional excesses are causing serious problems of health; in others, the health problems stem from obvious food inadequacies. With all the startling advances in food resources, food technology, and dietary habits, the current situation is described as far from well. Discussions focus on directing future research and attitudes towards indigenous foods and the importance of variety in the diet. Furthermore, it is stressed that there is likelihood that some of the foods and customs of prehistoric and primitive man can actually enhance the quality and quantity of the modern, "civilized" diet.

362-76
NUTRITION AND MALNUTRITION: IDENTIFICATION AND MEASUREMENT.
Burg Wartenstein Conference on Physical Anthropology, and Nutritional Status, 1973
Alexander F Roche, Frank Tardrew Falkner
New York, Plenum Press 367 p. illus. [1974].
TX345.89 1973 F&N (Advances in experimental medicine and biology, v. 49)
Anthropometry, Food-related disorders, Malnutrition, Nutrition, Nutritional status, Physical development.
Abstract: An evaluation of the statistical methods used for measuring nutritional status in population groups afflicted with malnutrition is presented. Internationally recognized experts explore such vital topics as the use of height and weight in field studies, the influence of maternal diabetes on body composition and cell number of the infant, and development of inexpensive protein supplements. Methodologies for epidemiological surveys are outlined to facilitate comparability between countries and ecological factors.

363-76
FOOD PRACTICES OF ARABIC BACKGROUND FAMILIES LIVING IN EAST VALLEY HEALTH DISTRICT.
Ellen E Rodert
Los Angeles Co., Calif., Health Dept., Division of Public Health Nutrition
[Los Angeles?] 7 l. 1969.
TX360.U7C22 F&N
Arab Americans, Diet counselling, Diet information, Food habits, Food preferences, Food preparation, Interviews.
Abstract: A project to obtain information on the food practices of Arabic-background families is discussed. Findings were to be used by public health nurses for diet counseling of 30 families of Arabic background living in the East Valley Health District of Los Angeles. The sources of information included personal and telephone conversations with mothers of four families, a visit to a market carrying a supply of Arabic foods, and a Lebanese-Syrian cookbook.

364-76
INTERACTION OF INFECTION AND NUTRITION: SOME PRACTICAL CONCERNS.
Irwin H Rosenberg, Noel W Solomons, Douglas M Levin
Ecol Food Nutr 4 (4): 203-206. 1976.
TX341.E3
Deficiency diseases and disorders, Infections, Malnutrition, Nutritional adequacy.
Abstract: A review of some of the aspects of the interaction of nutrition and infection which may have an important bearing on programs designed to deal with the problem of worsening malnutrition in the world is presented. Results of the review indicate that the factor of infection, particularly of intestinal infection, is one whose importance has not been sufficiently emphasized, and that an increase in research and applied programs is recommended.

365-76
UNDERSTANDING THE HEART AND ITS DISEASES.
John Ross, Robert A O'Rourke
New York, McGraw-Hill 182 p. [1976].
RC672.R643 F&N
Cardiovascular disorders, Congestive heart failure, Dietary factors, Exercise, Hypertension, Obesity, Smoking, Surgery, Therapy.
Abstract: A modern, up-to-date presentation of the structure and function of the heart provides the reader with a working understanding of heart disease. The four main subsystems of the heart (valves, electrical system, muscular walls, and coronary arteries) are used as the basis for describing the effects of common diseases such as high blood pressure and heart attack. Diagnostic techniques are fully discussed as is the rationale behind the use of various heart medications and the role of surgery in treating major heart problems. Finally, attention is directed toward clarifying the role of various risk factors, such as obesity and smoking, and the importance of diet and exercise in modifying the course of heart disease.

366-76
COFFEE, MYOCARDIAL INFARCTION, AND SUDDEN DEATH.
Fred A Rotenberg, John J DeFeo, Alvin K Swonger
Lancet II (7977): 140-141. 17 july 1976.
448.8 L22
Coffee, Coronary heart disease, Dietary factors, Mortality.
Abstract: Experimentation with rats suggests that long-term coffee consumption may be inversely correlated with sudden death due to myocardial infarction (M.I.), regardless of caffeine's effect on the frequency of infarction. The results support the possibility that chronic coffee drinkers who have an M.I. tend to succumb to sudden death less often than do non-coffee drinkers who also develop infarction. This research may shed light on the controversy about the relation between coffee consumption, M.I., and subsequent death. It suggests that lethability due to infarcts may be diminished by chronic caffeine.

367-76
PLANT PROTEINS IN HUMAN NUTRITION.
Jean H Sabry
J Can Diet Assoc 37 (1): 36-42. 1976.
389.9 C1632
Canada, Food technology, Plant protein, Proteins, plant, Vitamin B12, World problems, Zinc.
Abstract: Plant protein serves the world population as 70 percent of protein supply. For example, in a country such as Canada about one-third of protein is from plant sources. As world population increases, plant protein use will probably be increased in developed countries. Foods using vegetable protein such as textured protein products may replace meat. Under such circumstances, protein completeness, zinc, and trace mineral and vitamin levels should be studied. In addition, these products should be developed to meet nutritional needs adequately.

368-76
SAGA'S NONACADEMIC APPROACH TO NUTRITION.
Restaurant Bus 75 (4): 116, 166. Apr 1976.
389.2538 F82
Consumer education, Foods instruction, Nutrition education.
Abstract: A report on a program to promote nutrition education for the "uneducated unhealthy populace" is provided. The "Nutritional Awareness Program" sponsored by the Saga Corporation consists of a 4-hour nutrition training course for Saga managers, poster campaign for customers, and a computerized nutritional analysis of all Saga-offered food. Response to the program has been favorable as indicated by unsought endorsements from professional nutritionists and school lunch operators.

369-76
JUNK FOOD FILM: EXPOSING THOSE BAD HABITS (MOTION PICTURE).
Sandler Institutional Films, Inc.
Hollywood 11 min. sd. color. 16 mm. 1976.
TX364.J8 F&N AV
Elementary grades, Food habits, Junk food, Nutrition education, Nutritional adequacy.
With study guide.
Extract: A fanciful film presents the misadventures of Harold, a compulsive junk food eater. Roly-poly Harold ignores all that he sees and hears concerning the wise choice of nutritious and healthful foods. He spends his time tossing aside fruits, vegetables, and milk in favor of cookies, candies, soda pop, and other junk food. After being warned by his friends that his eating habits will get him into trouble, Harold visits Junk Food Land. There, bad-habit characters encourage him to embark upon an eating spree that leaves him hopelessly trapped. Harold's rescue by his friends exposes to elementary students the bad habits of all junk food eaters and gives them food for thought.

370-76
APPROXIMATE MODEL FOR ESTIMATING THE POTENTIAL REDUCTION OF MALNUTRITION AND MORTALITY BY VARIOUS INTERVENTIONS.
K Sarris, R E Stickney
Environ Child Health 21 (6): 334-344. Dec 1975.
RJ1.J6
Developing nations, Experiments, Infants (To 2 years), Malnutrition, Mortality, Nutritional intervention, Preschool children (2-5 years), Preventive nutrition.
Extract: A model is being developed which, after further refinements and testing, should be a useful tool for nutrition and health planners in developing countries. The model provides an approximate representation of the risks of low birth weight, malnutrition, and mortality for children from birth to four years of age. As an illustrative example, a model for rural El Salvador is constructed for planners to evaluate different potential programs for reducing malnutrition and mortality. The advantages and limitations of the general approach are discussed and directions for future work are suggested.

371-76
LABORATORY TESTS FOR THE ASSESSMENT OF NUTRITIONAL STATUS.
H E Sauberlich, J H Skala, R P Dowdy
Cleveland, CRC Press 136 p. illus. [1974].
QP141.S34 F&N
Blood analysis, Laboratory techniques, Nutritional status, Nutritional surveys, Urine analysis.
Abstract: A summary of the laboratory methods currently available in evaluating nutritional status in populations is provided to clinical nutritionists. Emphasis is given to the idea that biochemical techniques, as with clinical examinations,

anthropometric measurements, and dietary surveys, can be of considerable value in assessing nutritional status. Subject areas mentioned include vitamins, protein-calorie malnutrition, mineral nutrition, iron deficiency, iodine deficiency, and essential fatty acid deficiency.

372-76
NUTRITION DETECTIVE STORY.
Arnold E Schaefer
Sch Foodserv J 30 (4): 42, 46. Apr 1976.
389.8 SCH6
Corn, Deficiency diseases and disorders, Maize, Vitamin deficiencies.
Abstract: A modern-day detective story is described in a discussion of the primarily southern disease pellagra. Through the efforts of Dr. Joseph Goldberg, the disease was virtually eliminated from the country. He was able to prove that lack of niacin in the diet was the cause of the disease so that merely by including meat and niacin-enriched cereals and grain in the diet, pellagra was cured.

373-76
KIM, THE CHILD-APPROVED NUTRITION TEACHER.
Mary Schlick
J Home Econ 68 (3): 21-23. May 1976.
321.8 J82
Child nutrition, Childrens stories, Head Start, Health education, Instructional materials, Nutrition education, Preschool education.
Abstract: In Washington, the Yakima Home Economics Association produced and published four child-size, illustrated booklets featuring "Kim". Each booklet conveys basic nutrition concepts in terms understandable to preschoolers. Published in Spanish as well as English these booklets have been used in Head Start in Yakima County. The state has ordered these booklets for use in health programs. The Yakima HEA won a Family Circle gold-leaf certificate of merit for the series.

374-76
AN ARGUMENT FOR THE UNMEASURED DIET IN JUVENILE DIABETES MELLITUS.
Barton D Schmitt
Clin Pediatrics 14 (1): 68-73. Jan 1975.
RJ1.C5 F&N
Adolescents (12-19 years), Children, Diabetes mellitus, Diabetic diets, Diet planning, Therapeutic and special diets.
Abstract: The pros and cons of a measured versus an unmeasured diabetic diet are appraised to the public. A measured diet, offering no gains in terms of metabolic control and questionable gains in terms of prevention of angiopathy, is usually a simplistic attempt to solve a complex diet management problem. The unmeasured diet offers a realistic approach to solving problems of diet management and appropriate empathy for the emotionally traumatic diabetic child.

375-76
CONSUMER PREFERENCES FOR VEGETABLES GROWN UNDER "COMMERCIAL" AND "ORGANIC" CONDITIONS.
Howard G Schutz, Oscar A Lorenz
J Food Sci 41 (1): 70-73. Jan/Feb 1976.
389.8 F7322
Flavor, Food preference measures, Food preference ratings, Organic foods, Palatability ratings, Research, Taste panels, Vegetables.
Abstract: Experimental data is evaluated in a study determining the validity of the superior flavor of "natural" foods. Evaluations of commercially and organically grown vegetables were conducted, but with products correctly and incorrectly labeled commercial or organic. The data indicated that the consumer would not be getting more acceptable products if organically grown vegetables were purchased.

376-76
NUTRITION KNOWLEDGE, ATTITUDES AND PRACTICES OF CANADIAN PUBLIC HEALTH NURSES.
Nancy E Schwartz
J Nutr Educ 8 (1): 28-31. Jan/Mar 1976.
TX341.J6
Nurses, Nutrition, Nutrition knowledge, Surveys.
Extract: A survey of Canadian public health nurses used to measure their nutrition knowledge, attitudes, and practices is disclosed. Results indicate that the nurses' nutrition knowledge, attitudes, and personal/professional practices are somewhat interrelated and associated with certain demographic and environmental factors.

377-76
INBORN ERRORS OF METABOLISM: A NEW FRONTIER OF NUTRITION (SLIDE).
Charles R Scriver
Annapolis, Md., Nutrition Today 17 slides. color. 2 x 2 in. 1975.
RC620.I5 F&N AV (Nutrition today teaching aid no. 17.)
Inborn errors of metabolism, Metabolic disorders.
With manual. Based on the article "Inborn errors of metabolism: a new frontier of nutrition" from "Nutrition Today", v. 9, no. 5. Sept./Oct. 1974.
Extract: A collection of slides functioning as a teaching aid depicts the emergence of inborn errors of metabolism as a medical problem of major proportions offering a new opportunity for use of nutrition knowledge, in daily practice. It is now evident tht in many genetic defects of metabolic nature, dietary management is the therapy of choice.

378-76
SELECTED NUTRITION TEACHING AIDS.
[Ottawa, Information Canada] 62 p. [1976].
TX364.S393
Consumers, Instructional aids, Nutrition, Nutrition education, Nutritional deficiencies.
Errata sheet inserted.
Abstract: Designed as a ready reference and nutrition education tool for professionals with an interest in nutrition, "Teaching Aids" was written with the consumer in mind. Not meant to be a complete textbook, it has a selected number of useful teaching aids. These are appropriate for community groups who may be prone to nutritional imbalances such as people with fixed incomes, infants, mothers, the elderly and the overweight. Each of eight sections has a list of nutrition references for educators and the general public.

379-76
ALPHABET SOUP [1st. ed]
Annabelle D Selph, Barbara Gervais Street
Durham, American Printers 183 p. [1975].
TX361.C5S4 F&N
Childrens stories, Instructional materials, Manuals, Nutrition education, Recipes, School children (6-11 years), Teaching guides.
Abstract: A collection of nutrition education materials that are attractive, appealing, and stimulating to children is for parents, teachers, and lunchroom personnel or anyone who has the opportunity to teach elementary students about nutrition. One section contains a statement of nutrition education goals and basic nutritional facts and suggests ways to combine the study of nutrition with lessons on vocabulary and spelling, geography and culture, simple science and botany, art, and others. Another section consists of 100 food poems for children, arranged alphabetically. A final section includes20 recipes for children and adults to try in the classroom and the cafeteria.

380-76
NUTRITION, THE NERVOUS SYSTEM, AND BEHAVIOR; PROCEEDINGS.
Seminar on Malnutrition in Early Life and Subsequent, Mental Development, Mona, Jamaica, 1972
Washington 148 l. illus. 1972.
RC620.A1S4 1972 F&N (Pan American Health Organization, Scientific Publications No. 251)
Behavior, Children, Deficiency diseases and disorders, Learning ability, Malnutrition, Mental development, Nervous system.
Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.65, HC - $6.58; ERIC Report No. ED 083 333.
Extract: An examination of the progress made since the International Conference on Malnutrition, Learning, and Behavior at MIT in 1967 is presented. The topics considered include: a review of current knowledge about malnutrition and its effect on the brain and behavior, identifying mental development related nutrition problems, reporting of progress on current work, identifying areas of future research, and to consider the implications of present scientific knowledge for public policy.

381-76
NUTRITION AND MENTAL FUNCTIONS.
George Serban
Kittay Scientific Foundation
New York, Plenum Press 281 p. [1975].
RJ399.M8M87 1973 F&N (Advances in behavioral biology; v. 14.)
Malnutrition, Maternal-fetal exchange, Mental development, Mental disorders, Nutrition, Orthomolecular medicine, Psychological aspects, Therapeutic diets.
Proceedings of a symposium of the Kittay Scientific Foundation held March 29-30, 1973.
Extract: Discussing the consequences of and some working solutions to the world wide hunger problem, outstanding authorities provide insights into the relationship between nutrition and mental development. Presenting some interesting new findings on the interrelationship of nutrition, environmental factors, timing, and mental development, the work explores the effect of malnutrition during the infant's critical development period and the importance of the social environment in the possible reversibility of malnutrition. Offering recent research on the biochemical aspects of nutrition and psychiatric illness, this volume includes an examination of the controversial use of megadoses of vitamins in the treatment of schizophrenia.

382-76
DIET MANUAL UTILIZING A VEGETARIAN DIET PLAN. rev. ed.
Seventh-day Adventist Dietetic Association
Loma Linda, Calif. 187 p. (loose-leaf). [1975].
TX392.S4 F&N
Age groups, Diet information, Diets for special conditions, Food beliefs, Manuals, Therapeutic and special diets, Vegetarian diets.
With "Diet ordering guide for physicians" prepared by Dietary Dept., Loma Linda University Medical Center, 1975.
Abstract: A collection of diets is compiled for use by all Seventh-day Adventist institutions. The normal diet is used as the basis for every diet with variation for individuals with specialized needs. Special features are sample daily diet plans including normal as well as every specialized diet,

382-76
exchange lists, recommended daily dietary allowances for all age and sex groups, and a "Diet Ordering Guide for Physicians.".

383-76
NITROSAMINES: SCIENTISTS ON THE TRAIL OF PRIME SUSPECT IN URBAN CANCER.
Deborah Shapley
Science 191 (4224): 268-270. Jan 23, 1976.
470 SCI2
Air contaminants, Cancer, Nitrosamines, Pollutants, Research.
Extract: Current research on nitrosamines as the primary cause of urban cancer is brought to the attention of the general public. Discoveries from the studies indicate that further research is in order to determine nitrosamine levels in the environment, behavior patterns, and sources of origin in order to figure out the probable causes of urban cancer.

384-76
EFFECT OF RAW AND BOILED GARLIC ON BLOOD CHOLESTEROL IN BUTTER FAT LIPAEMIA.
K K Sharma, Et Al
Indian J Nutr Diet 13 (1): [7]-10. Jan 1976.
QP141.A1J6
Cholesterol, Fats and oils, Garlic.
Extract: The effect of garlic was studied on serum cholesterol in butter fat induced lipaemia. Administration of garlic in both raw and boiled forms was found to prevent the increase in serum cholesterol and its fractions which follows a butter fat meal. The water in which garlic was boiled was found to be devoid of this effect.

385-76
SOYBEAN PROTEIN FOODS.
L A Shelef, L R Morton
Food Technol 30 (4): 44, 46, 48, 50. Apr 1976.
389.8 F7398
Food analysis, Institutional feeding, Protein foods, Soybean products, Soybeans.
Abstract: The use and acceptance of soy protein as extenders for primary food ingredients are discussed for institutional foodservices. A small survey of institutional foodservices was conducted in 1974 on the feasibility of using this source of protein. Results indicate that partial replacement of meat protein by soy products is encouraged on the basis of protein content and cost savings.

386-76
ATHEROSCLEROSIS - PART VII.
William C Sherman
Food and Nutr News 47 (3): 3. Feb 1976.
389.8 F7332
Atherosclerosis, Cardiovascular disorders, Dietary study methods, Weight control.
Abstract: The results of two trials in which restricting saturated fat and increasing polyunsaturated fat were not beneficial in treating survivors of heart attacks were reported in the late 1960's. Recommendations included control of total calories to maintain ideal body weight. Physical activity would be likely to increase and there would be less tendency for diabetes - all beneficial against heart disease.

387-76
ATHEROSCLEROSIS - PART VIII.
William C Sherman
Food and Nutr News 47 (4): 3. Mar/Apr 1976.
389.8 F7332
Atherosclerosis, Cardiovascular disorders, Coronary heart disease, Fat-controlled diets, Fat-restricted diets, Therapeutic diets.
Abstract: Two trials which have been widely used by proponents of fat-modified diets for everyone to prevent atherosclerosis were conducted in Finland and California and reported in the late 1960's. In both studies, use of fat-modified diets resulted in a reduced incidence of heart disease and marked decrease in serum cholesterol levels.

388-76
ATHEROSCLEROSIS - PART IX: THE CORONARY DRUG PROJECT.
William C Sherman
Food and Nutr News 47 (5): 3. May/June 1976.
389.8 F7332
Atherosclerosis, Cardiovascular disorders, Cholesterol, Drugs, Health programs, Therapeutic diets, Therapy.
Abstract: The Coronary Drug Report, a nation-wide collaborative double blend study sponsored by the National Heart and Lung Institute, conducted an extensive trial to evaluate various drugs which lower serum cholesterol to determine if they prolong the lives of men who have had one or more heart attacks and to assess their safety and side effects over extended periods of usage. Results indicated that the drugs do lower serum cholesterol levels. However, unexpected results revealed the possibility that cholesterol per se does not cause heart disease and that lowering cholesterol by drugs or diet is of no value in preventing or treating atherosclerosis.

389-76
ATHEROSCLEROSIS, PART 6; DIET TRIALS, CONTINUED.
William C Sherman
Food and Nutr News 47 (2): 3. Dec/Jan 1975/76.
389.8 F7332
Atherosclerosis, Cardiovascular disorders, Clinical nutrition, Experiments, Fat modifications, Test diets, Therapeutic and special diets.
Abstract: Results of fat-modified diet trials indicate that correction of obesity and hypertension and psychological factors are important in controlling heart disease. The Norwegian Trial experimental group had a lower incidence of myocardial reinfarction than the controls, but the same number of sudden deaths. Coronary incidents in the Anti-Coronary Club Trial experiments were one-half that of the controls; however, 50 percent of the experimental group coronaries were fatal.

390-76
FOLKLORE AND FOOD HABITS.
Peggy A Shifflett
J Am Diet Assoc 68 (4): 347-350. Apr 1976.
389.8 AM34
Cultural factors, Food beliefs, Food fads, Food habits, Food quackery, Food restrictions, Food taboos, Holiday foods.
Extract: The folklore surrounding food habits developed from uncertainty and fear in mankind's quest for food. In an attempt to gain control of his destiny, man developed various magical practices which would perhaps assure an abundance of food. The practice and beliefs did not develop haphazardly, but on examination, reveal a type of "folk logic" explained by Sir James Frazer's concepts of contagious and homeopathic magic. The "logic" was extended to specific practices in preparing foods, eating of foods on special days, the use of food in curing certain diseases, and forbidding foods at certain times.

391-76
EFFICACY OF DIET AND EXERCISE IN THE REDUCTION OF SERUM CHOLESTEROL AND TRIGLYCERIDE IN FREE-LIVING ADULT MALES.
RoseAnn L Shorey, Bennett Sewell, Michael O'Brien
Amer J Clin Nutr 29 (5): 512-521. May 1976.
389.8 J824
Cholesterol, Diet improvement, Exercise, Males, Obesity, Special groups, diets, Therapeutic and special diets, Triglycerides, Young adults (20-34 years).
Abstract: Young males with levels of serum cholesterol or triglyceride in the upper quartile of the distribution for volunteers tested, participated in a program designed to determine the effect of diet and exercise on serum lipids. Participants with elevated cholesterol levels responded better to diets meeting NIH criteria than the fat-controlled diet for participants with elevated triglyceride levels. Those with both elevated cholesterol and triglyceride levels were less amenable to change than those with a single hyperlipidemia. For some diagnostic types, the results were suggestive of a beneficial effect of exercise in addition to diet in accelerating or maintaining reductions in serum lipids.

392-76
THE EFFECT OF MASSIVE DOSES OF VITAMIN A ON THE SIGNS OF VITAMIN A DEFICIENCY IN PRESCHOOL CHILDREN.
D P Sinha, A B Bang
Amer J Clin Nutr 29 (1): 110-115. Jan 1976.
389.8 J824
India, Infants (To 2 years), Orthomolecular medicine, Preschool children (2-5 years), Vitamin A, Vitamin deficiencies.
Extract: Marked seasonal variation in the prevalence of signs of vitamin A deficiency was found in the second year of a continuing study of preschool children in a West Bengal village, confirming results of a previous 18-month study. Administration of 200,000 IU of vitamin A every 4 months completely eliminated night blindness and prevented the development of new cases of Bitot's spot in a statistically significant number of children. The effectiveness of massive doses of vitamin A as a measure to fight the problem was confirmed in this village. The study yielded additional evidence of the complex etiology of Bitot's spot since alternate day dose of vitamin A in addition to massive therapy failed to eliminate these spots.

393-76
DIET AND ATHEROSCLEROSIS.
International Course on Diet and Atherosclerosis, Rome, 1973
Cesare Sirtori, Giorgio Ricci, Sergio Gorini
New York, Plenum Press 255 p. [1975].
RC692.I47 1973 F6N (Advances in experimental medicine and biology; v. 60.)
Atherosclerosis, Diabetes mellitus, Diets, Hyperlipidemia, Metabolic disorders, Obesity, Weight control.
Abstract: Going beyond the pure technology of nutrition, an exploration is presented on the pathogenesis, therapy, and prevention of a leading cause of death in advanced industrial nations - atherosclerosis. The volume assesses the effect of nutrition on the incidence and progression of atherosclerotic lesions as well as the control of sugar diabetes, hyperlipidemia, and obesity. Finally, the work reports on a wide range of clinical trials which clearly show how effective dietary control programs ameliorate metabolic abnormalities and inhibit the development of atherosclerotic lesions.

394-76
DENTAL HEALTH IN CHILDREN.
Jill Slattery
Am J Nursing 76 (7): 1159-1161. July 1976.
448.8 AM323
Dental caries, Dental health, Infants (To 2 years), Mouth disorders, Preschool children (2-5 years), Snacks, Tooth development.

Abstract: One-half of his article is devoted to bottle-mouth syndrome, which affects children between eighteen months and four years of age. Causes of manifestations, misconceptions, and prevention of infant caries resulting from bottle-mouth syndrome are discussed. The latter half of the article addresses dental health in older children. It stresses the importance of alerting parents to cariogenic foods and includes a sample dental history assessment. This is geared toward the community health nurse who provides dental counseling.

395-76
A WEIGHT CONTROL PROGRAM FOR STUDENTS USING DIET AND BEHAVIOR THERAPY.
Catherine L Sloan, Et Al
J Am Diet Assoc 68 (5): 466-468. May 1976.
389.8 AM34
Behavior modification, College students, Health, Kentucky, Nutrition education, Student developed materials, Therapeutic and special diets, Weight control, Weight reduction.
Extract: A twelve-week weight-reducing program for students was conducted at the University of Kentucky. The program, which was developed and directed by graduate students in nutrition, utilized a combination of behavior therapy and diet therapy. All students completing the program achieved weight reduction. The dropout rate for the program was 40 percent. One-third of the participants completing the program reached their weight-reduction goals. These results suggest that further attempts should be made to improve weight-reducing techniques suitable for college students.

396-76
WHAT HELPS THE LONG DISTANCE RUNNER RUN?
Paul Slovic
Nutr Today 10 (3): 18-21. 1975.
RA784.N8
Carbohydrates, Endurance, Physical activity, Physical exercise, Surveys.
Extract: Supreme exertion for a long extended period of time is the ultimate test for the effect of diet on physical performance. The most recent marathon winners have been immeasurably aided by the new discovery known as "glycogen overload.".

397-76
BREAST-FEEDING: "SPONTANEOUS" TRENDS AND DIFFERENCES.
J L Smart, F W Bamford
Lancet 2 (2975): 42. 03 july 1976.
448.8 L22
Breast feeding, Formulated foods and specialized products, Lactation, Surveys.
Abstract: The proportion of mothers breast-feeding can be substantially increased if advice and encouragement are given. Percentages of mothers initially breast-feeding and still doing so when leaving the hospital have increased, probably partially due to the stimulation of the hospital staffs, and recent condemnation of certain formula milks by the Department of Health of National Dried Milk. Natural feeding could probably be promoted at this time.

398-76
LEAD POISONING AMONG MIGRANT CHILDREN IN NEW YORK STATE.
Peter J Smith, Dorothy M Nelson, Ralph E Stewart
Am J Public Health 66 (4): 383-384. Apr 1976.
449.9 AM3J
Blood analysis, Disadvantaged youth, Lead poisoning, Migrant workers, New York (State), Surveys, Urban areas.
Abstrct: Potentially hazardous painted surfaces were found in 40 percent of 166 dwelling units surveyed in 97 upstate New York migrant labor camps, a figure substantially lower than comparable surveys in upstate New York high risk urban areas. Comparisons of data gathered in 1972 and 1974 show migrant children have lower blood lead levels than children in urban areas. Conclusions are that migrant children are less exposed to environmental sources of lead and therefore have lower blood lead levels.

399-76
WHETTING HOSPITALIZED PRESCHOOLERS' APPETITES.
Barbara Snell, Connie McLellan
Am J Nursing 76 (3): 413-415. Mar 1976.
448.8 AM323
Hospital food service, Nursing, Preschool children (2-5 years).
Abstract: The chronic problem of enticing hospitalized preschoolers to eat nutritionally sound meals is described. Discussions stress the solution that through the use of knowledge of child development and information from parents, nurses can encourage children to eat while they are in the hospital. By the same token, if nurses know a child's likes and rituals, they can follow his customs thereby whetting his appetite.

400-76
RESEARCH RELATING TO THE LEARNING OF CHILDREN IDENTIFID AS HAVING EXPERIENCED MALNUTRITION AND/OR HEAVY METAL POISONING; FINAL REPORT.
Charles T Snowdon
[Washington, Educational Resources Information Center] 39 1. 1973.
RC620.5.S64 FSN
Etiology, Experiments, Lead poisoning, Learning disabilities, Malnutrition, Mentally handicapped.
Available from: Computer Microfilm International Corp., P.O. Box 190, Arlington, Virginia, 22210; EDRS price MF - $0.65, HC - $3.29; ERIC report no. ED 084 736.
Extract: Research information on the behavioral and learning effects of lead poisoning or malnutrition in children by experimentation with rats is provided to scientists. Findings include that certain lead doses and prenatal malnutrition in rats produce behavioral and learning impairments and, in addition, experiments to determine the cause of pica (voluntary ingestion of lead by children) showed that certain vitamin deficiencies rather than conditioning procedures are causing more lead ingestion in rats.

401-76
A DOUBLE-BLIND TRIAL OF THE EFFECT OF WHEAT BRAN ON SYMPTOMS OF IRRITABLE BOWEL SYNDROME.
J Soltoft, Et Al
Lancet 1 (7954): 270-272. Feb 7, 1976.
448.8 L22
Disorders, Fiber, Grain products, Therapeutic nutrition, Wheat.
Extract: Outpatients with irritable bowel syndrome participated in a randomized double-blind trial. The patients in the treatment group received three biscuits daily each containing 10g. of ordinary miller's bran, whereas patients in the control group received wheat biscuits of a similar appearance. After a 6-week treatment period, results of the trial do not support the routine use of miller's bran in irritable bowel syndrome.

402-76
FEED THE NURSING MOTHER, THEREBY THE INFANT.
Roberto Sosa, Marshall Klaus, Juan J Urrutia
J Pediatrics 88 (4): 668-670. Apr 1976.
RJ1.A453
Breast feeding, Infant feeding, Infants (To 2 years), Lactation, Nutritional adequacy, Supplemental feeding programs.
Extract: A successful attempt to improve nutritional status of infants by supplementing their mothers' diet is described. The habitual diet of a chronically malnourished woman whose milk production was insufficient to feed her newborn infant was supplemented with extra calories. An increase in milk production and in the infant's weight was rapidly obtained.

403-76
SPECIAL DIETS FOR INFANTS INBORN ERRORS OF AMINO ACID METABOLISM.
Pediatrics 57 (4): 783-791. Apr 1976.
RJ1.P42
Amino acid metabolism disorders, Amino acids, Infants (To 2 years), Maple-syrup urine disease, Metabolic disorders, Phenylalanine-restricted diets, Phenylketonuria, Synthetic foods, Therapeutic and special diets.
Abstract: A sufficent variety of semisynthetic dietary products is now available to permit control of amino acid imbalance in several inborn errors of metabolism. The treatment regimen: principles, is outlined and products are described for the treatment of Phenylketonuria; low Phenylalanine products and Phenylalanine-free products. Products are also described for the treatment of other disorders of amino acid metabolism; Maple Syrup Urine Disease and other Branched-Chain Aminoacidopathies. Delivery and supervision of dietary management of these disorders is most effective when following dietary and therapeutic principles, which are described. Recommendtions and conclusions, as well as references and an Appendix are included.

404-76
FOOD ALLERGY: THE 10 COMMON OFFENDERS.
Frederic Speer
Am Family Physician 13 (2): 106-112. Feb 1976.
S1.A4 F6N
Allergies, Chocolate and cocoa, Citrus fruits, Corn, Food-related disorders, Milk, Tomatoes, Wheat.
Abstract: The 10 chief offenders among food allergens are cow's milk, chocolate and cola (the kola nut family), corn, eggs, the pea family (chiefly peanut, which is not a nut), citrus fruits, tomato, wheat and other small grains, cinnamon, and artificial food colors. Food allergy results in a remarkable variety of clinical syndromes. Diagnosis rests on an elimination and challenge process. The best treatment has proven to be avoidance and experiments verify that desensitization does not work.

405-76
CURRICULUM MATERIALS AND NUTRITIONAL LEARNING AT THE HIGH SCHOOL LEVEL.
Hazel Taylor Spitze
J Nutr Educ 8 (2): 59-61. Apr/June 1976.
TX341.J6
High school curriculum, High school students, Instructional materials, Nutrition education, Teaching techniques.
Extract: High school students were taught nutrition for two weeks using games and discovery learning. Nutrition knowledge, assessed by pre- and post-test scores, improved significantly. Attitudes, measured by opinionnaire and anonymous letters solicited by the instructor, showed that many students had positive feelings toward learning nutrition. Student food preferences were evaluated but did not show statistically significant changes. Among the tentative conclusions of the experimental program was that high school students can be interested in learning nutrition if properly varied teaching techniques are used.

406-76
NUTRITION EDUCATION IN THE CONTEXT OF EARLY CHILDHOOD MALNUTRITION IN LOW-RESOURCE COMMUNITIES.
J P Stanfield
Proc Nutr Soc 35 (1): 131-138. May 1976.
389.9 N953
Child nutrition, Curriculum evaluation, Developing nations, Malnutrition, Nutrition education, Uganda.
Extract: Ignorance plays a large part in the malnutrition of the over-indulged children of the welfare states and in the commonest type of malnutrition, protein-energy malnutrition of early childhood, in low-resource communities all over the world. Discussions concentrate on the principles of nutrition education as delivered to the mothers of malnourished or "at-risk" children, and in general to mothers and community leaders in Uganda. Finally, some practical problems of evaluation of nutrition education are also provided.

407-76
PSYCHOLOGICAL ASPECTS OF DIETARY CHANGE.
Guy W Stewart
Ill Teacher 19 (4): 191-197. Mar/Apr 1976.
LB1025.I4 F&N
Behavior, Behavior change, Nutrition education, Nutritionists, Psychological aspects.
Abstract: The author stresses the need for the nutritionist to acquire skills and knowledge outside of one's area of specialization. In reaching the individual, family, or community in nutrition education, it is necessary to be flexible and cognizant of human behavior and behavior changes. Nutritional concerns can best be put in perspective by actively interrelating with other disciplines, agencies, or institutions who share the same or similar concerns.

408-76
DIET AND GROWTH IN CONGENITAL HEART DISEASE.
Alice Strangway, Et Al
Pediatrics 57 (1): 75-86. Jan 1976.
RJ1.P42
Cardiovascular disorders, Children, Congenital malformations, Dietary factors, Growth, Nutrient intake.
Abstract: To assess the relationship between diet and growth in congenital heart disease, a study was conducted on nutrient intake, body measurements, and cardiac status in 568 affected ambulatory patients less than 11 years of age. There was no statistically significant relationship between intake of calories, protein, or other nutrients and growth or gain, analyzing the entire group or analyzing patients subgrouped according to age, severity of heart disease, or severity of growth retardation. Body size and growth were diminished in cyanosed children but cardiac status had no effect on nutrient intake. It is concluded that in children with growth failure associated with congenital heart disease, nutrient intake is not an important factor limiting their growth.

409-76
STUDENTS GORGING ON VENDED CANDY? NO, CLAIMS STUDY.
Sch Bus Affairs 42 (7): 172. July 1976.
L11.S3 F&N
Junk food, Secondary schools, Snacks, Vending machines.
Abstract: Mr. G. Richard Schreiber, President of the National Automatic Merchandising Association states "(Our) study clearly shows that students are not gorging themselves on candy and soft drinks from vending machines instead of eating a balanced lunch." The NAMA's study covered 10 states with 44 schools totaling 60,549 students, faculty and staff, and 220 vending machines. The results indicated a 3.5 item per month per person purchase rate.

410-76
NUTRITION IS --- (MOTION PICTURE).
Sugar Association
New York, West Glen Films 25 min. sd. color. 16 mm. 1976.
TX364.N844 F&N AV
Foods, Health, Nutrition, Nutrition education.
Abstract: A film depicting man's relation to food and nutrition is presented to the general public. Emphasis is given to foods that satisfy hunger but also taste good. In addition, the diet should also include foods from the four basic groups. Stress is also placed on variety in the diet as well as balance.

411-76
HERE'S TO YOUR HEALTH (POSTER).
Sunkist Growers
Sherman Oaks, Calif. 1 poster. col. 24 x 18 in. 1975.
TX397.H4 F&N AV
Ascorbic acid, Citrus fruits, Elderly (65 + years), Health, Nutrition, Oranges.
Abstract: The benefits of citrus fruits in providing vitamin C are illustrated in a poster. An elderly couple are portrayed enjoying an orange while their bodies are benefiting from the vitamin C. These benefits are described as growth and maintenance of body tissue, teeth and gums, skin, and blood vessels. Additionally, citrus is recognized as a good source of fiber.

412-76
BUILD A BETTER YOU WITH FRESH CITRUS.
Sunkist Growers
[Van Nuys, Calif.] 15 p. [n.d.].
TX397.B8 F&N
Citrus fruits, Foods, Health, Health education, Independent study, Instructional materials, Nutrition, Nutrition education.
Abstract: The role of citrus fruit and vitamin C in good nutrition and a balanced diet is provided to the general public. Discussions include choice of food and daily activities, nutrient information and the Four Basic Food Groups, snack choice, description of citrus fruit and its benefits, and health tips. Tables, charts, and diagrams are included.

413-76
THE INSIDE STORY (AND THE OUTSIDE TOO) OF FRESH CITRUS FRUIT (FILMSTRIP).
Sunkist Growers, inc., Consumer Service
Van Nuys, California 76 fr. color. 35 mm. and audiotape in cassette. 1976.
TX558.C5I5 F&N AV
Citrus fruits, Consumer economics, Grapefruit, Lemons, Limes, Nutrition education, Oranges, Tangelos, Tangerines.
With consumer questions and guide, "The inside story (and the outside too) of fresh citrus fruits". Audiotape in cassette, a/s, 20 min. each side.
Abstract: A filmstrip and audiotape present information on all varieties of citrus fruit to the consumer. Various types of citrus fruit discussed include oranges, tangerines,tangelos, lemons, grapefruits, and limes. Topics given emphasis are consumer economics, varieties, nutritional value, use of fruit, how to judge quality, and storage practices. Also provided are commonly asked questions aboutcitrus fruit and a variety of recipe ideas.

414-76
MATERNAL NUTRITION AND LOW BIRTH-WEIGHT.
Mervyn Susser, Zena A Stein
Lancet 1 (7952): 196. Jan 24, 1976.
448.8 L22
Famine, Fetal growth, Maternal and child health, Mental development, Nutritional intervention, Nutritional status, Pregnancy and nutrition, Preventive nutrition.
Abstract: A defense of a study measuring the effects of the 1945 Dutch famine on children born during the famine and conceived previous to it and children conceived during the famine and born subsequent to it is offered. Criticisms of the study focus on the ideas that a representative sample was not obtained and that the starvation that already existed in the control cities invalidates them as controls. The authors refute both of these criticisms in their findings that children born in control cities did not show the defects apparent in children born in the famine-exposed cities.

415-76
ESSENTIALS OF FOOD AND NUTRITION.
M Swaminathan
Madras [India], Ganesh 2 v. [1974].
TX364.S95 F&N
Dietetics, Food science, Foods, Health, Home economics, Medicine, Nutrition, Nutrition education, Textbooks.
Contents: - V.1. Fundamental aspects. - V.2. Applied aspects.
Abstract: A two-volume work is intended to serve as a basic text book in nutrition for the undergraduate and post-graduate students of nutrition and dietetics, food science, and home economics and also as a reference work for students of medicine and public health. Volume one deals with fundamental aspects of food and nutrition including such topics as nutrition of various groups and basic theory of nutrients. Volume two, on the other hand, treats applied aspects of food and nutrition including subjects such as food allergy, applied nutrition programs, and inborn errors of metabolism.

416-76
TACKLING NUTRITION PROBLEMS IN AFRICA.
W H O Chron 30 (1): 28-31. Jan 1976.
449.9 W892
Africa, Health needs, Health programs, Malnutrition, Nutrition programs, World problems.
Extract: Solutions for the causes and prevalence of malnutrition in Africa are reviewed to promote general public awareness of world nutrition crises. The stressed strategy for nutritional improvement is characterized by strengthening the nutritional components by improving health services, including the integration of nutrition in family health and health education programs and by introducing nutrition components in broad programs of integrated socioeconomic development.

417-76
TAKE POSITIVE APPROACH TO NUTRITION, NAMA'S WALTER REED URGES OPERATORS.
Vending Times 16 (4): 29. Apr 1976.
HD5483.V4
Junk food, Nutritional value, School food service, Snacks, Vending machines.
Abstract: Some school systems are banning vending machine sales of junk foods. Dietitians, foodservice operators and other interested parties attack vending of "non-nutritious" food. Vendors are warned to be aware of this situation and take an active and positive approach to the nutrition question. They are counseled to analyze their product mix, do per-capita surveys of actual units sold and test selling of the desirable nutritional items. They should also coordinate their activities with clients, work with competitors such as bottlers, and stress the nutritional value of the products they do sell.

418-76
DEVELOPING INDICES OF NUTRITIONAL LEVEL FROM ANTHROPOMETRIC MEASUREMENTS OF WOMEN AND YOUNG CHILDREN.
Prem P Talwar
Am J Public Health 65 (11): 1170-1174. Nov 1975.
449.9 AM3J
Analytical methods, Anthropometric measurements, Females, Nutritional status, Preschool children (2-5 years), Young adults (20-34 years).
Abstract: Three types of information - anthropometric measurements, biochemistry, and dietary intake are utilized to assess the nutritional levels of individuals. Discussions focus on an approach for developing an index of nutritional level from anthropometricmeasurements on mothers of reproductive age and pre-school children. Such indices are especially useful for the purpose of planning a nutritional program in a community where there is a need for quick assessment of the relative nutritional level of individuals.

419-76
SCREENING FOR STAPHYLOCOCCAL ENTEROTOXINS IN FOOD.
S R Tatini, B R Cords, J Gramoli
Food Technol 30 (4): 64, 66, 70, 72-74. Apr 1976.
389.8 F7398
Bacteria, Bacteriology, Infections, Screening tests, Staphylococcal food poisoning.
Extract: Although Staphylococcus aureus is usually present in raw foods, initial load depends on sources of contamination during production, harvesting, and multiplication during storage. Though enterotoxin production is limited to certain strains of S. aureus, the number of such strains appears to be increasing as new enterotoxins are identified and specific antisera to test for them become available. Estimates indicate that 50 percent of the strains may be enterotoxigenic.

420-76
VITAMIN C AND STROKE.
Geoffrey Taylor
Lancet 1 (7953): 247. Jan 31, 1976.
448.8 L22
Arteriosclerosis, Ascorbic acid, Blood analysis, Deficiency diseases and disorders, Dietary factors, Hemorrhagic disease, Vitamin deficiencies.
Abstract: Descriptions are provided on vascular changes related to low vitamin C levels. Some groups of people, particularly the elderly, diabetics, and those eating institutional food may need more vitamin C. With low levels of vitamin C capillary and skin hemorrhages occur, suggesting that brain hemorrhages may also be partially caused by this problem along with high blood pressure.

421-76
TEDDY ROOSEVELT CAMPAIGNS FOR GOOD NUTRITION.
Sch Foodserv J 30 (7): [125], 126-127, 129. Aug 1976.
389.8 SCH6
Breakfast, Florida, History, Nutrition, Secondary schools.
Abstract: Theodore Roosevelt, as portrayed by professional actor, Bob Boyd, sponsored by the Florida Department of Citrus, is visiting state junior high and middle schools during 1976, holding press conferences on nutrition and America's history during the 1900's. The original conception, a Bicentennial tape by a local television station received favorable publicity, and the Department decided to make Boyd available throughout the state. Boyd, as Roosevelt, discusses his battle with asthma and asks student reporters to get plenty of exercise, eight hours sleep, and a good breakfast.

422-76
CLINICAL NUTRITION.
Victoria F Thiele
Saint Louis, Mosby 225 p. 1976.
RM216.T4 FGN
Cardiovascular disorders, Diabetes mellitus, Disorders of body parts and systems, Gallbladder diseases, Gastrointestinal disorders, Obesity, Renal disorders, Textbooks, Therapeutic and special diets.
Abstract: In a text for undergraduate and graduate dietetic and nutrition students, the author discusses the dietary treatment for a wide spectrum of disorders, such as obesity, gastrointestinal disorders, liver and gall bladder disease, renal disease, diabetes mellitus, cardiovascular disease, and inborn errors of metabolism. Basic nutrition information and specific diets are not included, although exchange lists for diabetic diets are given in an appendix.

423-76
THE NUTRITION COMPONENT OF HEALTH EDUCATION.
Jane E Thomas
Cajanus 8 (6): 359-369. 1975.
RA784.A1C3
Adult nutrition education, Behavior change, Behavior modification, Child nutrition, Motivation, Nutrition education, Psychological aspects.
Abstract: While the chief emphasis of this article is upon the needs and methods of nutrition education in schools, the author regards such education as an on-going process through life. She speaks of the problem in pregnancy and in old age, and points to the need for a nutrition unit in the education of physicians.

424-76
NUTRITION AND THE GROWING POPULATION; ENVIRONMENTAL EDUCATION CURRICULUM. rev. [ed.].
Topeka Public and Parochial Schools, Environmental Education Project
[Washington, Educational Resources Information Center] 2 v. 1973.
TX364.T62 1973 FGN
Adolescents (12-19 years), Curriculum guides, Instructional materials, Malnutrition, Nutrition education.
Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $6.60; ERIC Report No. 097 216.
Extract: A response is made to the increasng problems of malnutrition in the United States seemingly related to rising market prices, low quality foods, and the shrinking number of students studying nutrition. The purpose of this teaching module is to enable secondary school students to evaluate food selections, understand the problems associated with malnutrition, and consider the effort needed to maintain our present level of nutrition as populations continue to grow. Suggested teaching aid materials are noted.

425-76
TREATMENT OF MASSIVE OBESITY: RICE/REDUCTION DIET.
Nutr Rev 34 (6): 176-178. June 1976.
389.8 N953
Obesity, Rice, Special groups, diets, Therapeutic diets.
Abstract: A paper brings out the successful treatment of massive obesity in human beings with the rice diet. The paper was encouraging to all physicians, nutritionists,and dietitians involved with treatment of massive obesity in that it indicates that successful treatment can be accomplished, despite the number and size of fat cells these people have. Furthermore, massive obesity can be treated without resorting to surgery, medication, wiring the jaws, or invasion of the hypothalamus.

426-76
DEFINITION OF DIETARY FIBER AND HYPOTHESES THAT IT IS A PROTECTIVE FACTOR IN CERTAIN DISEASES.
Hugh Trowell
Amer J Clin Nutr 29 (4): 417-427. Apr 1976.
389.8 J824
Africa, Cardiovascular disorders, Diabetes mellitus, Diet improvement, Disease prevention, Fiber, Gastrointestinal disorders, Obesity.
Abstract: Crude fiber (CF) is the residue of plant food left after extraction by dilute acid followed by dilute alkai. Dietary fiber (DF), a new term, is the residue of plant food resistant to hydrolysis by human alimentary enzymes. It is suggested that a new term, dietary fiber complex (DFC), should include all substances of DF plusall chemical compounds associated with these structural polymers. It is postulated, furthermore, that fiber is a protective factor against diverticlar disease, heart disease, diabetes, and obesity. This is demonstrated by the increased prevalence of these disorders after the Westernization of African population group diets.

427-76
A COMPARATIVE LOOK AT RECOMMENDED NUTRIENT INTAKES.
A S Truswell
Proc Nutr Soc 35 (1): 1-14. May 1976.
389.9 N953
Dietary standards, Nutrient intake, Nutrient quality determination, Nutrient requirements, Nutrient standards, Nutrition.
Abstract: Recommended nutrient intakes are difficult values to produce because of the scarcity of good human data and the variations that occur in individual requirements. A study is described where six nutrients were chosen for consideration of the amounts that have been recommended in the past and are being recommended in different countries at present. For comparison purposes, the requirements for adult males were used. Some recommendations for the future were made.

428-76
CHOLESTEROL AT BIRTH AND AGE 1: COMPARING OF NORMAL AND HYPERCHOLESTEROLEMIC NEONATES.
Reginal C Tsang, Ronald W Fallat, Charles J Glueck
Pediatrics 53 (4): 458-470. Apr 1974.
RJ1.P42
Cardiovascular disorders, Cholesterol, Cholesterol-low diets, Hypercholesteremia, Infants (To 2 years), Preventive nutrition, Research.
Extract: Responsiveness to low-cholesterol diet holds a promise in a long-term approach to normalization of plasma cholesterol in infants with familial hypercholsterolemia. Results from a study of infant groups with either elevated or normal cord blood cholesterol levels at birth and at age 1 indicate that moderate-high cholesterol intake produced plasma cholesterol elevations in year old infants with familial hypercholesterolemia whereas low cholesterol diets produced none in familial hypercholesterolemic and normal infants.

429-76
UTILIZATION OF A LOW-LACTOSE MILK.
Sylvia J Turner, Et Al
Amer J Clin Nutr 29 (7): 739-744. July 1976.
389.8 J824
Lactose intolerance, Milk, Milk intolerance, Monosaccharides, Processed foods, Skim milk.
Abstract: A study was undertaken to determine if milk containing prehyrolysed lactose, yet affording full nutritional bene-

430-76

fits, could be ingested by a milk intolerant (MI) population without the symptoms of lactoseintolerance. The findings observed from the study revealedthat in the MI population the lactose in skim milk was poorly absorbed or tolerated, but after hydrolysis the low-lactose skim milk was well tolerated. A MI individual then, appears able to absorb the monosaccharides of the prehydrolyzed milk and can, furthermore, tolerate the low-lactose skim milk without suffering from symptoms normally associated with lactose intolerance.

430-76
MEET MOLLY-MOO: SHE'S BLUE, BUT YOU CAN MAKE HER HAPPY - HERE'S WHAT YOU CAN DO (GAME).
U.S., Dept. of Agriculture, Office of Communication
[Washington, U.S. Govt. Print. Off.] 1 folio. [1975].
TX556.M5M4 FGN AV
Dairy foods, Educational games, Instructional materials, Milk, Nutrition education, School children (6-11 years).
This is the first of four leaflets on the basic four food groups.
Abstract: A game sheet provides nutrition education information on dairy products for elementary students. Funny stories, puzzles, word games, and matching tests are used to illustrate such nutritional information as milk products, benefits of dairy products, nutrient composition, dairy cattle production in the U.S., and economical aspects of dairy commodity production. A separate answer sheet is also provided.

431-76
MARY MUTTON AND THE MEAT GROUP (GAME).
U.S., Dept. of Agriculture, Office of Communication
[Washington, U.S. Govt. Print. Off.] 1 folio. [1975].
TX556.M4M3 FGN AV
Animal sources of food, Beef, Educational games, Instructional materials, Lamb, Meat, Nutrition education, Pork, School children (6-11 years).
This is the third of four leaflets on the basic four food groups.
Abstract: A leaflet of instructional materials teaches elementary students nutrition information about meat and animal sources of food. Subject areas such as meat varieties, nutritional value, geographic and economic aspects, and meat production techniques are depicted through word games, puzzles, illustrations, and stories. In addition, answers are provided in a separate answer block.

432-76
FRED: THE HORSE WHO LIKES BREAD (GAME).
U.S., Dept. of Agriculture, Office of Communication
[Washington, U.S. Govt. Print. Off.] 1 folio. [1975].
TX558.B7F7 FGN AV
Breads, Educational games, Grain products, Instructional materials, Nutrition education, School children (6-11 years).
This is the fourth of four leaflets on the basic four food groups.
Abstract: A leaflet of instructional materials teaches elementary students nutritional information regarding bread and grain products. Through the utilization of word games, puzzles, illustrations, and stories, subject areas are depicted including production techniques, nutritional values, geographic and economic aspects, and various bread and grain products available on the market. Answers to games and puzzles are provided in a special answer block.

433-76
GUSSIE GOOSE INTRODUCES THE FRUIT AND VEGETABLE GROUP (GAME).
U.S., Dept. of Agriculture, Office of Communication
[Washington, U.S. Govt. Print. Off.] 1 folio. [1975].
TX557.G8 FGN AV
Educational games, Fruits, Instructional materials, Nutrition education, School children (6-11 years), Vegetables.
This is the second of four leaflets on the basic four food groups.
Abstract: A game sheet provides nutrition education information on fruits and vegetables for elementary students. Various aspects of fruits and vegetables including growing procedures, nutritional value, and geographic and economic aspects are depicted by word games, puzzles, illustrations, and stories with Gussie Goose. Answers to games and puzzles are also included.

434-76
PROTEIN AND CALORIE MALNUTRITION AMONG PRESCHOOL NAVAJO INDIAN CHILDREN, A FOLLOW-UP.
Joan Van Duzen, James P Carter, Roger Vander Zwagg
Amer J Clin Nutr 29 (6): 657-662. June 1976.
389.8 J824
Child nutrition programs, Disadvantaged youth, Navahos, Nutritional status, Protein-calorie malnutrition.
Abstract: A follow-up study was conducted on the infant and child-feeding programs to determine the prevalence of protein and calorie malnutrition among preschool Navajo Indian children. The results show an 18 percent reduction in the total number of patients under 5 years of age admitted to the hospital and a 39 percent reduction in the number of patients admitted with deficits in weight for their chronological ages. It is concluded that the infant and child-feeding programs have contributed to the improved growth among Navajo preschool children. At the same time, concern is expressed that these feeding programs will be replaced by a Food Stamp Program and that gains will be reversed. Concern is also expressed for the regressive effects of inflation and rising food prices and their effects on the nutritional status of the Navajo people.

435-76
FOOD: LIFE DEPENDS ON IT; THREE MINI-UNITS.
Ardith Van Housen, Patty Shefte
Omaha, Westside Community Schools 44 l. [1975].
LB1587.N8V61 FGN
Curriculum guides, Dental health, Health education, Nebraska, Nutrition, Nutrition education, Public health, School children (6-11 years).
Cover title.
Abstract: In conjunction with Nebraska's Comprehensive Health Education program, a teaching unit is designed for 4 to 6 graders in a series of three 3-week mini-units. The course emphasizes such topics as nutrition, dental health, community health, and consumer health. An overview of the major concepts is included by listing them at the beginning of each unit. Each major concept is followed by behavioral objectives and suggested student activities.

436-76
HEALTH FOR YOU AND OTHERS; NUTRITION, DENTAL CARE, COMMUNITY HEALTH, CONSUMER HEALTH, K-3.
Ardith Van Housen, Suzanne Flynn
[Omaha, Westside Community Schools] 24 l. [1975].
LB1587.N8V6 FGN
Curriculum guides, Dental health, Health education, Nebraska, Nutrition education, Public health, School children (6-11 years).
Cover title.
Abstract: As part of Nebraska's Comprehensive Health Education program, a teaching unit is provided for studentsin grades K-3 by a series of 3-week mini-units. The coursefocuses on such topics as nutrition, dental health, community health, and consumer health. An overview of the major concepts is included by listing them at the beginning of each unit. Each major concept is followed by a behavioral objective or a learning task so that students can participate in the "learning-by-doing" method.

437-76
THE CARE AND FEEDING OF YOUR DIABETIC CHILD.
Sally Vanderpoel
New York, Frederick Fell 215 p. [1974].
RJ420.D5V3 FGN
Adolescents (12-19 years), Children, Diabetes mellitus, Diabetic diets, Food exchanges, Recipes.
Abstract: A guide for parents of children with diabetes is presented in an optimistic and practical manner to provide controls for this once dread disease. Emphasis is given to the fact that the responsibility of the diabetic is the self-treatment of his condition, but, in the case of a child, it is the parents who must fulfill this vitally important role. Additional information included are six food exchange lists and an inventory of foods.

438-76
VEGETARIANS: OUT OF THE CLOSET.
CNI Weekly Rep 6 (14): 4-6. Apr 1, 1976.
TX341.C6 FGN
Diet patterns, Fiber, Food-related disorders, Vegetarianism, Vegetarians.
Abstract: Although no one seems to know how many Americans are vegetarian, the general consensus is that meatless diets are becoming more popular. Benefits from such a regime include low blood cholesterol levels, low incidence of heart disease and colon cancer, and normal weight maintenance. Currently, it has been proven that vegetarian meals are delicious, satisfying, and nutritious as meals containing meat.

439-76
THE ROLE OF FATS IN HUMAN NUTRITION.
A G Vergroesen
London, Academic Press 494 p. 1975.
TX560.F3V4 FGN
Atherosclerosis, Diabetes mellitus, Diet improvement, Fats and oils, Nutrition, Vitamin E.
Abstract: The pathological effects of fats in relation to such diseases as diabetes, atherosclerosis, arterial thrombosis, and obesity are discussed. An analysis is provided on the process of fat absorption and the role different fatty acids play in the prevention and cure of atherosclerosis and diabetes. In addition, further discussions include vitamin E as a natural antioxidant and the claim that increased consumption of polyunsaturated fatty acids lower the tendency of blood platelets to adhesion and aggregation, thus lowering the risk of arterial thrombosis.

440-76
NUTRITIONAL KNOWLEDGE AND ATTITUDES OF REGISTERED NURSES.
Janet A Vickstrom, Hazel M Fox
J Am Diet Assoc 68 (5): 453-456. May 1976.
389.8 AM34
Attitudes, Dietitians, Hospital personnel, Nebraska, Nurses, Nutrition knowledge, Surveys.
Abstract: The nutritional knowledge and attitudes of hospital nurses in Nebraska and their perceptions of the role of the dietitians in patient care were studied. Nurses answered 75 percent of the nutritional knowledge questions correctly, but received low scores because they indicated a low of degree of certainty on their answers. In general, nurses were well informed regarding basic aspects of therapeutic nutrition. The

finding that nurses perceived dietitians in an educational rather than a service role sets the stage for improved working relationships between nurses and dietitians as professional members of the health care team.

441-76
NUTRITIONAL STATUS OF EXPECTANT MOTHERS BELONGING TO TWO DIFFERENT INCOME LEVELS.
R Vijayalakshmi, S R Devaki
Indian J Nutr Diet 13 (3): [63]-66. Mar 1976.
QP141.A1J6

Anthropometric measurements, Income groups, India, Infants (To 2 years), Pregnancy and nutrition, Pregnant women.

Abstract: The food and nutrient intake, weight gain during pregnancy, haemoglobin and total plasma protein levels of 100 expectant mothers, half from a low income group and half from a middle income group, were analyzed. Anthropometric measurements of the new born were also recorded. A positive correlation was found between income and diet and between diet and the outcome of pregnancy: the higher the income, the better the food intake and the better the outcome of pregnancy.

442-76
VITAMIN A DEFICIENCY AND XEROPHTHALMIA.
W H O Chron 30 (3): 117-120. Mar 1976.
449.9 W892

Deficiency diseases and disorders, Eye disorders, Nutritional deficiencies, Therapeutic nutrition, Vitamin A.

Abstract: An assessment of current efforts to control and prevent vitamin A deficiency and xerophthalmia is presented to physicians and scientists. Emphasis is given to developing a system for classifying symptoms of xerophthalmia facilitating both local judgement of the seriousness of the deficiency problem as well as comparisons of findings between different countries. Also proposed are treatment, control, and prevention measures in addition to recommendations for further research.

443-76
VITAMIN B6 AND DIABETES.
Lancet 1 (7963): 788-789. Apr 10, 1976.
448.8 L22

Contraceptives, oral, Diabetes mellitus, Females, Insulin, Pregnant women, Pyridoxine, Supplements (Nutrient), Tryptophan metabolism, Vitamin deficiencies.

Abstract: Diabetes is no longer considered one disease and may be caused by different factors and have various effects. One of these effects is abnormality in tryptophan metabolism. Studies show that extra vitamin B6 may improve carbohydrate tolerance and lower insulin requirements in women taking oral contraceptives, some pregnant women, and established diabetics on steroids.

444-76
VITAMIN C TOXICITY.
Nutr Rev 34 (8): 23-237. Aug 1976.
389.8 N953

Ascorbic acid, Clinical nutrition, Orthomolecular medicine, Toxicity.

Abstract: A study indicates that administration of several grams ascorbic acid daily increased the loss of uric acid in volunteers. Volunteers in a second study were given 5g ascorbic acid daily. Hemolysis rose from 3 to 9 percent. A third paper indicates that 160g ascorbic acid, administered for second-degree burns, may have caused the death of a patient who became comatose and in respiratory distress. The consumption of large doses of vitamin C is thus a matter of concern, the author advises.

445-76
VITAMIN E AND C LEVELS IN INFANTS DURING THE FIRST YEAR OF LIFE.
Jitka S Vobecky, Et Al
Amer J Clin Nutr 29 (7): 766-771. July 1976.
389.8 J824

Ascorbic acid, Child nutrition, Infants (To 2 years), Nutritional status, Vitamin deficiencies, Vitamin E.

Abstract: The considerably lower vitamin E level found in cord blood and in newborns at birth than those found in the venous blood of mothers at delivery are not yet fully explained. In a group of 217 randomly-chosen newborns, attempts were made to establish the relationship between vitamin E and C levels at delivery and the change during the first year of life. Results of the study indicated that vitamin E intake in infants was satisfatory with the usual diet but not vitamin C for which blood levels were not adequate. Furthermore, in view of these findings, it is felt that it is necessary to evaluate periodically the vitamin E as well as vitamin C status in the infant population.

446-76
DENTAL CARIES AND SUGAR INTAKE.
A P P Walker, P E Cleaton-Jones
Lancet 1 (7952): 205-206. Jan 24, 1976.
448.8 L22

Dental caries, Dental health, Dietary factors, Sugar.

Abstract: The view that sugar causes dental caries is challenged. After discussing some experimental studies of caries in children, suggestions for studies of adults with good teeth are considered in order to learn dietary and other related characteristics.

447-76
NUTRITIVE CONTENT OF COLLEGE MEALS: II. LIPIDS.
Mabel A Walker, Louise Page
J Am Diet Assoc 68 (1): [34]-38. Jan 1976.
389.8 AM34

College food service, Dietary study methods, Fat levels, Fatty acids, Linoleic acid, Lipids.

Abstract: Meals from fifty colleges were analyzed regarding their nutritive content. Fat content averaged 42.33 percent of the calories. Four fatty acids; palmitic,stearic, oleic, and linoleic, contributed 92 percent of the total fatty acids. This study is compared to other studies on food eaten by college students. Sample collection, analytical methods, and calculations are all discussed.

448-76
REACHING CHINESE-AMERICAN CHILDREN WITH NUTRITION EDUCATION.
Mabel Wang, Johanna T Dwyer
J Nutr Educ 7 (4): 145-148. Oct/Dec 1975.
TX341.J6

Audiovisual instruction, Children, Chinese Americans, Educational programs, Effective teaching, Nutrition education.

Extract: The possible cognitive and behavioral changes of a group of fourth and fifth grade Chinese-American school children taught by a nutrition education program consisting of a series of films plus culture-specific classroom instruction was studied. Implications suggest that the orientation and content of nutrition educational materials must be culturally relevant to the learner, and that supplemental culture-specific classroom instruction to films is an effective way to teach children.

449-76
DIETARY INTAKE AND CORONARY RISK FACTORS IN PERUVIAN QUECHUA INDIANS.
Edward W Watt, Et Al
J Am Diet Assoc 68 (6): 535-537. June 1976.
389.8 AM34

Atherosclerosis, Cardiovascular disorders, Cholesterol, Coronary heart disease, Diet patterns, Dietary surveys, Food intake, Peru.

Extract: Some of the "risk" factors implicated in the etiology of coronary atherosclerotic heart disease were investigated in sixty Quechua men living in two areas of Peru. Highland Quechua had higher serum triglycerides than downward migrants. There were no significant differences between the two groups in serum cholesterol, body fat, or blood pressure. Both groups consumed about 2,500 kcal per man per day, while the highland Quechua consumed more carbohydrate and less fat. By American standards, both groups had low cholesterol values, as well as low blood pressure.

450-76
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS: VI. CEREAL PRODUCTS.
John L Weihrauch, John E Kinsella, Bernice K Watt
J Am Diet Assoc 68 (4): 335-340. Apr 1976.
389.8 AM34

Analytical methods, Breakfast cereals, Fats and oils, Fatty acids, Food analysis, Grain products, Lipids.

Extract: Values for total fat and individual fatty acid content of cereal grains and their products are presented. These values result from careful screening of data and interpretation of analytical procedures. Conversion factors are given for calculating the fatty acid methyl esters as usually reported in the literature.

451-76
PREVALENCE AND AWARENESS OF HYPERLIPOPROTEINEMIA IN PHYSICIANS AND THEIR SPOUSES.
Chi-pang Wen, David S Greenbaum
J Am Diet Assoc 68 (1): 31-33. Jan 1976.
389.8 AM34

Blood analysis, Cardiovascular disorders, Cholesterol, Hyperlipoproteinemia, Physicians, Questionnaires, Surveys.

Abstract: Because of current knowledge concerning hyperlipoproteinemia and coronary heart disease, a study was made to determine prevalence of hyperlipoproteinemia in a group of physicians and their spouses and how aware they were of its prevalence. The majority of hyperlipoproteinemic subjects were unaware of their conditions. Also, some physicians do not consider serum cholesterol of 240 mg. per 100 ml. Significant. The question arises if the general public has timely diagnosis and adequate management of this problem. The author concludes there is a great need for further nutrition education for physicians.

452-76
A SOCIAL SCIENTIST'S COUNSEL ON NUTRITION AND MENTAL DEVELOPMENT.
H J Wershow
Ecol Food Nutr 4 (1): 49-52. 1975.
TX341.E3

Developing nations, Intelligence, Intelligence tests, Mental development, Nutrition, Socioeconomic status.

Abstract: Some of the problem areas in which the social sciences can be helpful in developing the behavioral aspects of nutrition is provided. Discussions highlight measuring the relationship of malnutrition and mental deficiency through intelligence tests, socio-economic status determinations, and causes of mental retardation, as well as how these procedures can prove faulty and erroneous when used in developing nations

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and poor rural communities.

453-76
PLAN: FOODS AND NUTRITION (KIT); INDIVIDUALIZED COURSE [rev. ed.?]
Westinghouse Learning Corporation
New York 1 case. 1974.
LB1587.N8P54 1974 P6N AV
Elementary grades, Foods, Home economics, Instructional materials, Nutrition, Nutrition education.
With teacher's guide, monitoring chart, 2 spirit masters, 6 student progress books, tests, and answer sheets.
Abstract: A kit provides a learning unit for students in elementary grades on foods and nutrition. Through the teaching techniques of class activities, participation, testing, and self study, students are taught the basic relationship between foods and nutrition. Topics given emphasis include food groups, essential nutrients, food preparation, food processing and preservation, convenience foods, and foreign foods. Additionally, the kit can be used for enrichment or remedial purposes with some students, to cover difficult topics or to aid in planning or curriculum revision.

454-76
WHAT ABOUT JUICE IN CARTONS?
Consumer Reports 41 (8): 441. Aug 1976.
321.8 C762
Ascorbic acid, Merchandise information, Orange juice, Taste.
Abstract: A comparative study between the "Minute Maid" and "Tropicana" brands of orange juice sold in cartons considers factors of processing, taste, vitamin C content, and cleanliness. "Minute Maid" is recommended. The higher cost of orange juice in cartons is only for convenience, since as good a flavor is found in high-rated frozen-concentrate juice.

455-76
WHAT FOODS PEOPLE NEED (FILMSTRIP).
[New York] Guidance Associates 102 fr. color. 35 mm. and audiotape in cassette. 1976.
LB1587.N8W42 P6N AV (Nutrition for young people)
Child nutrition, Foods, Nutrition, Nutrition education.
With teacher's guide. Audiotape in cassette, m/a, 14 min. each side.
Abstract: The essential nutrients are reviewed and elementary students are shown how science has studied food and how nutrient groups were designed. In addition, the four group concept is emphasized as the means by which people get all the nutrients they need. The program also discusses the need for variety in the diet, emphasizing thatgood nutrition involves personal choice and responsibility, not a set of rigid rules.

456-76
WHAT IS FOOD? (FILMSTRIP).
[New York] Guidance Associates 74 fr. color. 35 mm. and audiotape in cassette. 1976.
LB1587.N8W4 P6N AV (Nutrition for young people)
Child nutrition, Foods, Nutrition, Nutrition education.
With teacher's guide. Audiotape in cassette, m/a, 11 min. each side.
Abstract: A filmstrip gives elementary students a basic understanding of the interdependence of all life forms. It shows the relationship between the food people eat and the forms of life it comes from. People, animals, and plants are shown as consisting of the same chemical compounds known as essential nutrients - water, protein, fats, carbohydrates, vitamins, and minerals. The filmstrip also illustrates photosynthesis and the concepts of food chains and webs.

457-76
THE FOOD YOUR FAMILY EATS.
Elizabeth M Whelan, Fredrick J Stare
Parent's Magazine 51 (7): 34-35, 38, 55-56. July 1976.
HQ750.A2P3 P6N
Consumer protection, Food additives, Food analysis, Food beliefs, Food misinformation, Health foods, Processed foods.
Abstract: Consumers are warned that they are being misled by half-truths and misconceptions about the differences between natural and processed foods, organic as opposed to non-organic foods, and additives versus no preservatives.The consumer is described as paying a premium price for a health food, believing it to be best when it may not be as good as the ordinary grocery-shelf item or even be downright hazardous. Two unbiased experts provide some facts and fallacies regarding the nutritional value and safety of some of the foods that are on the consumer's market.

458-76
PANIC IN THE PANTRY; FOOD FACTS, FADS AND FALLACIES.
Elizabeth M Whelan, Frederick J Stare
New York, Atheneum 231 p. 1975.
TX553.A3W45 P6N
Additives and adulterants, Food additives, Food beliefs, Food fads, Food misinformation, Health foods, Legislation, Natural foods.
Abstract: A discussion of food additives, fads, and fallacies is presented by two professional nutritionists who examine the role of additives in our diet, food preparation, and spoilage retardation. The premise of the discussion is that basic nutrition is being overlooked in favor of isolated, unscientific claims about "poisons" in our food or the need for excessive supplements. The Delaney Clause, responsible for much of the current controversy about carcinogens in food additives, is examined.

459-76
OBESITY: A BIBLIOGRAPHY, 1964-1973.
Hilary Whelan, Trevor Silverstone
London, Information Retrieval 253 p. [1974].
RC628.W45 1974
Bibliographies, Obesity.
Abstract: This bibliography is designed to be a comprehensive coverage of published works generating from the many and diverse fields of scientific study related to obesity. Included are psychological and sociological investigations of the disorder. The bibliography contains over 2,000 references. Cross-references and author and subject indexes are included.

460-76
ZINC CONTENT AND THE ZINC-TO-CALORIE RATIO OF WEIGHED DIETS.
Hilda S White
J Am Diet Assoc 68 (3): 243-245. Mar 1976.
389.8 AM34
Caloric values, Diet information, Food analysis, Minerals, Nutrient density ratio, Nutrients, Zinc.
Abstract: Because of renewed interest in zinc, two earlier studies are evaluated in greater detail. Food in both the self-selected diet study and in the metabolic diet study was weighed at the time of consumption. Composite food was collected, homogenized and analyzed regarding zinc content and zinc-to-calorie ratios. A majority of diets contained less than the recommended allowance of 15 mg. Furthermore, the amount of zinc per 1000 kcal. was significantly less in the metabolic diet, 6.6 mg. zinc per 1000 kcal., compared to 8.6 to 8.8 mg. per 1000 kcal. in the self-selected diets.

461-76
SOMEWHERE UNDER THE ICEBERG.
Philip L White, Therese Mondeika
J Amer Med Assoc 235 (17): 1873. Apr 26, 1976.
448.9 AM37
Diet counselling, Dietitians, Health personnel, Health services, Hospitals, Malnutrition, Nutritionists.
Abstract: Discussions of malnutrition in American hospitals have promoted the reevaluation of patient-monitoring practices previously considered adequate. Suggestions for formulating hospital nutrition committees have been recommended. In addition, it is advised that local medical societies in liaison with allied health professionals take an active interest in supporting the development of the specialization within the profession of dietetics for nutrition counselors in independent practices. Stress is given to the benefits that will be derived by physicians and patients alike from the utilization of that speciality.

462-76
ALL ABOUT VITAMINS.
Philip L White, Nancy Selvey
Parent's Magazine 51 (3): 42-43, 69-70. Mar 1976.
HQ750.A2P3 P6N
Food beliefs, Food fads, Food misinformation, Health, Nutrition, Orthomolecular medicine, Vitamin deficiencies, Vitamins.
Abstract: A guide on vitamins covers what they can do and what they cannot for the consumer. Discussions emphasize such areas as vitamin A deficiency, protein and calorie malnutrition among infants, vitamin B-complex, vitamin C in the daily diet, vitamin C in cold prevention, recommended daily amount for vitamins D and E, vitamin toxicity, iron-deficiency anemia, and the megavitamin therapy.

463-76
WHY ALL THE FUSS OVER NUTRITION EDUCATION?
Philip L White
J Nutr Educ 8 (2): 54. Apr/June 1976.
TX341.J6
Malnutrition, Nutrition education, Nutrition programs, Nutritional rehabilitation.
Abstract: The nutrition educator is often called on to justify nutrition education programs. Some of the reasons why nutrition education is needed are provided. Primary emphasis focuses on the failure of the consuming public to care enough about the benefits of abundant health resulting in an untenable incidence of malnutrition exemplified by obesity, poor performance in pregnancy and early infancy, nutritional anemias, and dental caries. In addition, malnutrition is directly attributable to poverty, ignorance, indifference, and permissiveness.

464-76
YOU AND YOUR FOOD. 4th ed.
Ruth Bennett White
Englewood Cliffs, N.J., Prentice-Hall 454 p. [1976].
TX551.W4 1976 P6N
Diet planning, Food prices, Foods, Health, Nutrition education, Nutritional adequacy, Textbooks.
Abstract: A textbook for teachers and students in nutrition education emphasizes the need for both sexes to understand and use dependable information in selecting and preparing a nutritionally well-balanced diet on low-cost, moderate, or more liberal budgets. The chief contributions of the text to teachers are described by the author as centering on three areas. First, it brings together in one volume valuable nutrition and food information which is scattered through many writings. Second, it integrates this knowledge around food as it is studied. Third, each chapter contains a built-in lesson plan. In addition, each chapter concludes with student activi-

ties applying different methods of solving personal nutrition problems. A low-calorie cookbook is also included.

465-76
WHY PEOPLE EAT WHAT THEY DO (FILMSTRIP).
[New York] Guidance Associates 104 fr. color. 35 mm. and audiotape in cassette. 1976.
LB1587.N8W43 FSN AV (Nutrition for young people)
Child nutrition, Food habits, Food preferences, Foods, Nutrition education.
With teacher's guide. Audiotape in cassette, m/a, 15 min. each side.
Abstract: A filmstrip explores the many things that affect eating habits and food choices for elementary students. Emphasis is given to availability and cost of food, hunger and fullness sensations, senses and appetite, advertising messages, past experiences affecting food and eating habits, food customs, and peer group influences. The terms "eating habits" and "food choices" are defined. The subconscious learning taking place in the development of eating habits and food preferences is also explained.

466-76
A PERSPECTIVE VIEW OF DIETING TO LOWER THE BLOOD CHOLESTEROL.
N M Whyte, Nathalie Havenstein
Amer J Clin Nutr 29 (7): 784-790. July 1976.
389.8 J824
Cholesterol, Cholesterol-low diets, Diet improvement, Low fat foods, Therapeutic and special diets.
Abstract: As a guide to physicians, patients, and potentialpatients concerned with the prospect and practicalities of changing the diet to lower the blood cholesterol in the hope of preventing disease, estimates have been made of the importance of various items of food which figure prominently in relation to this topic. The major cholesterol contributors include brains, double meat servings, one egg per day, and butter. Conversely, polyunsaturated oils and margarines lower plasma cholesterol while oysters, skim milk, and nuts have practically no effect. The relative importance of items, including new polyunsaturated ruminent meats and other products, has been charted for easy reference.

467-76
NOURISHING YOUR UNBORN CHILD; NUTRITION AND NATURAL FOODS IN PREGNANCY.
Phyllis Williams
Los Angeles, Nash Pub. 303 p. [1974].
RG525.W635 FSN
Fetal growth, Health, Natural foods, Nutrients, Nutritional intervention, Nutritional status, Pregnancy and nutrition, Preventive nutrition, Recipes.
Abstract: Why proper nutrition before conception and during pregnancy is critical to fetal growth is explained for expectant mothers. Topics highlighted include physiology of childbearing, management of pregnancy, childbirth, and the postpartum period, with their nutritional implications. Also provided are discussions of basic nutrition, composition of foods, and a chart of foods needed during pregnancy as well as scores of menus and recipes using natural foods.

468-76
VITAMIN C FOR COMMON COLDS.
C W M Wilson
Lancet 1 (7959): 586. Mar 13, 1976.
448.8 L22
Antibiotics, Ascorbic acid, Respiratory disorders, Therapeutics.
Abstract: Recommendations for use of vitamin C for limiting the duration and severity of the common-cold syndrome are made. Experimental evidence indicates that vitamin C restores tissue ascorbic-acid concentrations that are lowered by common cold viruses. In addition, use of antibiotics for treatment of the common cold is refuted as ineffective and the use of aspirin may reduce the viral cold infection but promotes bronchodilatation.

469-76
CAN SNACKS FULFILL RDA?
Janice Wilson
Nutr News 39 (2): 6. Apr 1976.
389.8 N957
Adolescents (12-19 years), Diet information, Instructional aids, Nutrition education, Questionnaires, Recommended Dietary Allowances, Snacks.
Abstract: Speculations are offered that teenagers eat snacks which actually provide essential nutrients. A questionnaire is presented which polls teenagers regarding the choice of snacks in various situations. Furthermore, a list of possible choices providing 100% or more of Recommended Dietary Allowances is provided.

470-76
THE TRUTH ABOUT EATING FOR TWO.
Myron Winick
Parent's Magazine 51 (3): 37-39. Mar 1976.
HQ750.A2P3 FSN
Fetal growth, Health, Maternal and child health, Maternal-fetal exchange, Nutrition, Pregnancy and nutrition, Pregnancy diets, Weight gain.
Abstract: New research highlighting the direct connection between good diet during pregnancy and the unborn baby's future physical and mental health is presented. Topics emphasized include the importance of adequate birth weight for fetal survival, proper nutrition during pregnancy, a 20 to 25 pound weight gain during pregnancy, the necessity to increase the amounts of certain nutrients during pregnancy, and some previously believed myths about pregnancy and weight gain.

471-76
MALNUTRITION AND BRAIN DEVELOPMENT.
Myron Winick
New York, Oxford University Press 169 p. ilus. 1976.
RC620.5.W5 FSN
Brain, Deficiency diseases and disorders, Kwashiorkor, Malnutrition, Marasmus, Protein-calorie malnutrition.
Abstract: Dr. Winick deals in depth with the relationship between malnutrition and brain development. He describes the major deficiency diseases, normal brain growth, prenatal malnutrition and brain growth, and studies indicating the effects of malnutrition on behavior and learning ability.

472-76
MATERNAL NUTRITIONAL REQUIREMENTS IN RELATION TO THE SUBSEQUENT DEVELOPMENT OF TEETH IN CHILDREN.
G B Winter
Journal of Human Nutrition 30 (2): 93-99. Apr 1976.
389.8 N959
Dental health, Fluoride, Maternal and child health, Minerals, Pregnancy and nutrition, Supplements (Nutrient), Teeth, Tooth development, Vitamins.
Abstract: Dental development in the foetus and young child will proceed normally provided a properly balanced diet is taken. In advanced societies there is little evidence that population groups of children suffer dental abnormality due to maternal malnutrition, nor do the data suggest that well-nourished mothers gain any significant dental advantage for their children by dietary supplements of vitamins, minerals, or fluoride. In underdeveloped areas there would appear to be some advantage in supplements of proteins, vitamins A, D and C, and possible fluoride during pregnancy and lactation.

473-76
THE USE OF NUTRITIONAL 'POSITIVE DEVIANTS' TO IDENTIFY APPROACHES FOR MODIFICATION OF DIETARY PRACTICES.
Samuel M Wishik, Susan Van der Vynckt
Am J Public Health 66 (1): 38-42. Jan 1976.
449.9 AM3J
Community surveys, Dietary history, Dietary study methods, Dietary surveys, Family health, Nutritional status, Nutritional surveys.
Extract: Information on the methodology of conducting nutrition surveys within grossly homogeneous socioeconomic status groups to identify and study families labeled as being "Positive Deviants" (having a child between 6 months and 5 years and in the upper 25 percent in height and weight) is provided to researchers. The results are used in designing food supplementation in the population on the assumption that the observed "deviant" family "favorable" practices are feasible and acceptable because they are indigenously rather than extraneously derived. Tables and graphs are included.

474-76
THE DIETARY TREATMENT OF UNBORN ERRORS OF METABOLISM.
L I Woolf
Proc Nutr Soc 35 (1): 31-36. May 1976.
389.9 N953
Metabolic diets, Metabolic disorders, Metabolism, Therapeutic diets.
Abstract: Dramatic results can be achieved by dietary treatment of several inborn errors of metabolism, in which the physical and intellectual status of patients are greatly improved. Discussions focus on a number of case studies experimenting in this area. However, attention also focuses on the fact that the special diet may well affect the quality of family life because it has been proven that food plays a more important part in daily living than merely supplying amino acids, carbohydrates, fats, vitamins, and minerals.

475-76
BETTER FOOD FOR A HEALTHIER WORLD: SOME FACTS ABOUT NUTRITION.
World Health Organization
Impact Sci On Soc 24 (2): 141-143. Apr/June 1974.
241.5 IM7
Child nutrition, Infants (To 2 years), Malnutrition, Maternal and child health, Nutrition, Protein-calorie malnutrition.
Abstract: A collection of statements relating to international childhood malnutrition is presented from the World Health Organization to promote a better understanding of health and nutrition. Topics briefly mentioned are effects of malnutrition in children, protein-calorie malnutrition (PCM), diseases caused by vitamin deficiencies, anaemia, rickets, importance of exercise in a daily regimen, prenatal nutrition, breast-feeding, and organized programs for the prevention of malnutrition.

476-76
LACTOSE MALABSORPTION IN MEXICAN-AMERICAN CHILDREN.
Catherine E Woteki, Elliot Weser, Eleanor A Young
Amer J Clin Nutr 29 (1): 19-24. Jan 1976.
389.8 J824
Anglo Americans, Child nutrition, Disadvantaged youth, Lactose intolerance, Malabsorption syndromes, Mexican-Americans, Milk intolerance, Tolerance levels.
Abstract: Inability to absorb lactose due to low intestinal

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lactose is common in many population groups. This study is the first to compare lactose tolerance in 282 Mexican-American (MA) children and 51 Anglo-American (AA) children 2 to 18 years of age with dietary intake of selected nutrients found in milk. Resultsindicated that the majority of the MA children and all of the AA children in this study tolerated well the amounts of milk usually consumed in their diet. Since most had no ill effects from milk, and since milk can provide significant amounts of several nutrients, it was further suggested that milk drinking be encouraged as tolerated.

477-76
NUTRITIONAL QUALITY INDEX IDENTIFIES CONSUMER NUTRIENT NEEDS.
Bonita W Wyse
Food Technol 30 (1): 22, 26-27, 32-33, 35-37, 40. Jan 1976.
389.8 F7398
Consumer education, Dietary information, Family health, Labeling, Nutrient requirements, Nutritional labeling, Nutritional quality.
Abstract: Information is provided to illustrate the problems of those people who are on the verge of nutritional deficiency in today's society and to identify particular areas where the food industry can be of help in optimizing the nutritional health of consumers. Topics emphasized include developing a nutrition index, analyzing all age group and specialized diets, and aids for the food industry. Tables and a selected bibliography are included.

478-76
FIREFIGHTERS LEARN TO "EAT HEART-ILY".
Barbara Yee
J Nutr Educ 8 (1): 31. Jan/Mar 1976.
TX341.J6
Cardiovascular disorders, Health, Instructional materials, Nutrition, Nutrition education, Preventive nutrition, Teaching methods.
Abstract: A 2-hour nutrition program, presented to firemen during their workday at the firestation is described as part of their total physical fitness program. Due to the program, consisting of short multiple-choice pre- and post-tests and a slide program, "Eat Heart-ily", firefighters' nutrition knowledge has increased, resulting in a collective change to healthier eating habits. In addition, the program will also be made available to firemen's spouses and families.

479-76
PRACTICES AND PROBLEMS IN HANES.
Dorothy M Youland, Althea Engle
J Am Diet Assoc 68 (1): 22-25. Jan 1976.
389.8 AM34
Dietary study methods, Dietary surveys, National surveys, Nutritional status, Nutritional surveys, Surveys.
Abstract: HANES, the U.S. Health and Nutritional Examination Survey, is an attempt to assess nutritional status in a 20, 749 person sample. Dietary data was collected in 20-30 minute interviews. Trained teams used the 24-hour dietary recall method with coded forms. Methods used by interviewers to obtain complete informationare discussed. A final report of this survey will be released by the National Center for Health Statistics.

480-76
YOUR FOOD AND YOU.
Herbert S Zim, Gustav Schrotter
New York, Morrow [64] p. illus. 1957.
TX361.C5Z5 F&N
Childrens stories, Food habits, Foods, Health, Nutrition education.
Tables appearing on pp. 53 and 54 are reproduced from "Rose's laboratory handbook for dietetics", 5th ed., Rev. and rewritten by Clara Mae Taylor and Grace McLeod, New York, Macmillan, 1949.
Abstract: The study of food is a vital and fascinating subject which deserves everyone's attention. In a compact survey, intended and designed for young people, Dr. Zim explains why people need to eat, what food is composed of, how food is digested, and what it does for the body. In addition to the vital information provided, there is wisdom that reminds the average person that to get the most good from his food, he must make the business of eating a pleasant occasion for sociabiliy and relaxation.

481-76
MICROWAVE AND CONVENTIONAL COOKING IN RELATION TO QUALITY AND NUTRITIVE VALUE OF BEEF AND BEEF-SOY LOAVES.
Yolanda Acacio Ziprin, Agnes Frances Carlin
J Food Sci 41 (1): 4-8. Jan/Feb 1976.
389.8 F7322
Beef, Flavor, Food analysis, Food composition, Microwave cooking, Palatability ratings, Roasting, Soybeans.
Extract: Beef or soy flavor of meatloaves containing 15 percent soy concentrate, were evaluated after cooking in microwave or conventional ovens. Microwave cooking provided drastic time reductions but increased cooking and volatile losses as well as decreased moisture content and thiamine retention. However, flavor of the meatloaves was not affected. Substitution of soy reduced cooking losses more in conventional ovens but did not affect fat content or thiamine retention in either of the cooking methods.

HISTORY

482-76
FOOD: POLITICS, ECONOMICS, NUTRITION, AND RESEARCH.
Philip H Abelson
American Association for the Advancement of Science
[Washington] 202 p. [1975].
HD9000.5.A2 F&N (American Association for the Advancement of Science. Miscellaneous publication 75-7)
Agricultural research, Food economics and consumption, Nutrition, Politics, Socioeconomic influences, World problems.
Abstract: Information reflecting the evolution of problems, opportunities, and the changing role of the United States in world food is presented to a global audience. Topics given particular emphasis include food (economics, politics, and social structure), nutrition, agricultural research, and basic biology. A bibliography of food is included as well as supportive charts, maps, graphs, tables, and illustrations.

483-76
ABSTRACTS FROM THE XTH INTERNATIONAL CONGRESS OF NUTRITION.
Nutr Today 10 (4): 7-8, 10. 1975.
RA784.N8
Abstracts, Economics, Government role, Nutrition, Social factors.
Abstract: From among the numerous papers presented at the Tenth International Congress of Nutrition, a representative selection in abstract form is provided. Some of the abstracted papers included are "Food and Nutrition Problems of the USSR", "Social and Economic Factors in World Food Policy", and "NutritionEducation for Physicians in Developing Countries". Also mentioned is that all papers will be officially published in a "Proceedings" by 1977.

484-76
RESEARCH TO MEET U.S. AND WORLD FOOD NEEDS, V. 1.
Agricultural Research Policy Advisory Committee
Kansas City, Mo. 326 p. 1975.
HD9000.5.A36 V.1 F&N
Agricultural research, Food economics and consumption, Food production, Food supply, Research needs, World problems.
report of a Working Conference sponsored by the Agricultural Research Policy Advisory Committee (ARPAC) Kansas City, Mo., July 9-11, 1975. Volume 1.
Extract: The findings of the 1975 ARPAC Working Conference on Research to Meet U.S. and World Food Needs are presented. The need for agricultural research is deemed urgent because of the pressing need for food. Conference delegates agreed on 101 "most important" problems that they felt required immediate attention. Included were problems dealing with water, food safety, nutrition research, and crop production.

485-76
THE CONQUEST OF FAMINE.
W R Akroyd
New York, Reader's Digest Press,
distributed by E. P. Dutton 216 p. illus. 1975.
HC63.A3 F&N
Famine, Food supply, History.
Abstract: Famine is described as one of the world's most pressing problems. The history of the world's great famines is traced from Biblical times, through famines in Ireland, India, China, Africa, and Bangladesh, right up to the present. A hopeful aspect is provided by the fact that the traditional causes of famine (drought, floods, parasites, locusts, and wars) can be prevented or controlled to a greater degree now than ever before.

486-76
PROTEIN AND NUTRITION POLICY IN LOW-INCOME COUNTRIES.
Francis Aylward, Mogens Jul
New York, Wiley 150 p. [1975].
TX359.A9 F&N
Developing nations, Food production, Food supply, Nutrition policy, Protein foods, Protein malnutrition, Proteins.
Abstract: Protein malnutrition is a grave problem in developing countries. The authors discuss protein needs and sources, protein foods, including preservation and processing, food and nutrition policies of low-income countries, crop and animal production, education and training, and other primary aspects of the problem.

487-76
THE FOOD IN YOUR FUTURE; STEPS TO ABUNDANCE.
Keith C Barnes
New York, Van Nostrand Reinhold Co. 180 p. illus. [1975].
HD9000.5.B3 F&N
Agriculturists, Consumers, Demography, Ecology, Economics, Food production, Sociology, Technology, World problems.
Bibliography: p. 175-176.

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Abstract: Barrons calls upon his 40 years of experience as an agricultural technologist to discuss the panoply of factors involved in modern food production. Treating economics, demography, sociology, ecology and politics, he offers insights into what is required to ensure an abundance of reasonably-priced food. In a final chapter aimed directly at the consumer, he offers 17 ways by which people can actively contribute to the solution of the world's food problem.

488-76
BEEF: STEAK IN THE GRASS (MOTION PICTURE).
Lawrence, Kan., Centron Educational Films 10 min. sd. color. 16 mm. 1975.
HD9433.B4 F&N AV
Beef, Food supply, Growth, Productivity.
With leader's guide.
Abstract: A film on the beef-growing industry is presented for classroom use of students in junior high level economic geography, social studies, science, and career education. An overview highlights some of the history and geographical factors, production methods, consumer protections, uses, and economic importance of beef in the U.S. Topics treated specifically include cattle breeds, beef by-products other than food, and factors conducive to quality cattle-raising.

489-76
NUTRITION AND THE FUTURE OF MANKIND.
Moises Behar
W H O Chron 30 (4): 140-143. Apr 1976.
449.9 W892
Developing nations, Food supply, Health, Malnutrition, Nutrition, World problems.
Abstract: The problems of malnutrition as effecting the future of mankind are given emphasis. Solutions offered call for underdeveloped countries, now suffering from malnutrition and poverty and their social consequences, to redirect and to strengthen their efforts in creating better living conditions for all people. In addition it is stressed that if these efforts were supported by the international community, a better future could be forseen for mankind. Described results are well-nourished, healthy, and socially active populations contributing to the progress of their countries and the world.

490-76
FOOD PREPARATION IN COLONIAL AMERICA.
Marion Bennion
J Am Diet Assoc 69 (1): 16-23. July 1976.
389.8 AM34
Cookery, American, Food habits, Food preparation, History, Nutrition, Sanitation.
Abstract: In a brief look at some of the food preparation practices in colonial America, it is apparent that America has made a significant contribution to the culinary arts. American women, especially in the early stages of this country's development, worked long and hard to preserve, process, and prepare foods for their families and played an important role in building this nation. Despite the lack of scientific principles of nutrition and sanitation, folk wisdom and personal cleanliness value maintained health and developed well-nourished bodies. Colonial meals, although of necessity adapted to availability of foods and equipment, were not as sparse as is generaly believed.

491-76
INTRODUCTORY FOODS; 6TH ED.
Marion Bennion, Osee Hughes
New York, MacMillan 550 p. illus. [c1975].
TX354.B4 1975 F&N
Cookery, Cooking methods, Food preparation, home, Food preservation, Foods, Meal planning, Nutrition, Textbooks.
Abstract: The importance of foods, food handling and preparation, and meal planning is outlined in this introductory text. It contains chapters on all types of foods with ample instructions and color photographs to aid in selection and preparation. Chapters on nutrition and food preservation are included in addition to tips on weighing and measuring,.

492-76
NUTRITION RESEARCH AND EDUCATION IN THE AGE OF FRANKLIN.
Franklin C Bing
J Am Diet Assoc 68 (1): 14-21. Jan 1976.
389.8 AM34
Chemistry, Experimental period, Experiments, Food science, Health beliefs, History, Nutrition, Scientific methodology, Scurvy.
Abstract: Benjamin Franklin was interested in scientific experimentation and nutrition and made many references to health and nutrition in his writings. Other early scientists and their experiments are discussed, including Lavosier. Franklin knew and corresponded with many of them. Finally, Franklin is one example of our heritage's awareness that science has no political boundaries.

493-76
STATE OF THE ENVIRONMENT AND ITS IMPLICATIONS TO RESOURCE POLICY DEVELOPMENT.
Asit K Biswas, Margaret R Biswas
BioScience 26 (1): 19-25. Jan 1976.
500 AM322A
Conservation, Environmental factors, Natural resources, Socioeconomic status.
Extract: The need to develop a worldwide integrated environmental management policy by understanding the interrelationships between the problems of population, food, energy, and raw materials is stressed. Such a cooperative approach is needed to manage the relationships between resources (their development, distribution, and use), technology (its orientation and use), and the minimal needs for sustaining decent standards of human life and protecting the environment on which that life depends.

494-76
JOHN DOE EATS HERE.
Donna Boss
Food Management 11 (2): 30-39, 56, 58, 60. Feb 1976.
TX341.F69
Food service management, Institutional feeding, Prisons.
Abstract: The latest slant on prison foodservice is provided by a description of the innovations occurring at Utah State Prison. Topics highlighted include operations in the past, a brief discussion of the other 436 prison foodservices in America, treatment of prisoners who work in the prison foodservice operation, a description of the prison foodservice facility, prison food committee, and establishing nutrition standards.

495-76
VEGETARIANS ON CAMPUS.
Donna Boss
Food Management 11 (4): [44]-46, 64, 72, [81], 83, [85]. Apr 1976.
TX341.F69
Cafeterias, College food service, College students, Recipes, Vegetarians.
Abstract: College students are now requesting vegetarian menus from their school foodservice. The food service manager at Princeton set up a separate cafeteria featuring vegetarian dishes to meet these requests. This required new recipes and incorporating protein into the dishes. Successful vegetarian services are also in operation at other colleges. Vegetarian recipes are also supplied such as Indian corn stew and broccoli souffle.

496-76
WORLD HUNGER: FACING THE FACTS.
Lester Brown, Bruce Stokes, Patricia McGrath
Nutr Action 3 (5): 4-5. May 1976.
TX341.N9 F&N
Overpopulation, Per capita consumption, Population growth, World food trade, World problems.
Abstract: Although the population of the world is increasing, grain reserves have been severely depleted. Today many countries import food, but not one has emerged as a significant cereal exporter. There is overly rapid growth in demand for grain, but basic resources such as land, water, energy, and fertilizer are not more abundant. Consequences include wide spread malnutrition anddeficiency related diseases which result in mental retardation as well as deaths of 15,000,000 children under five each year.

497-76
WORLD WITHOUT BORDERS.
Lester Russell Brown
New York, Vintage Books 395 p. [1973].
HC59.B76 1972 F&N
Economic development, History, Socioeconomic influences, World problems.
Abstract: A global perspective for considering the future, is intended for decision makers, voters, corporate executives, prospective parents, and national leaders. It attempts to both document the growing interdependence among nations and examine its meaning for the values we hold, for how we manage technology, establish priorities, and relate to other countries. Mankind's problems, keys to our future, global economy, global infrastruture, and shaping the future are addressed.

498-76
FOOD AND COMMON SENSE.
E L Butz
Food Prod Dev 10 (6): 24, 26, 28. July/Aug 1976.
HD9000.1.F64
Change, Environmental factors, Famine, Fertilizers, Pesticides, Population growth, World problems.
Abstract: Somewhere between the extremists' demands for substantial restraint of man's modifications of the environment and the need for more food, the rule of reason must prevail. The challenge to agriculture and science is to find the right application of technology to modify the environment in a way that will benefit both man and the rest of nature, excluding the use of processes clearly dangerous to man and animals, but putting to full use, safe processes which will increase the world's food supply, while man faces the moral questions of limiting his numbers or facing widespread famine.

499-76
MILK STAMPS CAN SAVE YOU MONEY - THROUGH VENDING.
Wallace E Carpenter
Sch Bus Affairs 42 (8): 193-194. Aug 1976.
L11.S3 F&N
Cafeterias, Illinois, School food service, Vending machines.
Abstract: An Illinois school assistant superintendent discusses the advantages of a milk stamp machine. Students put a nickel in the machine and receive a stamp. Each stamp is traded for a carton of milk at a station separate from the cafeteria line, eliminating time for making change and potential

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error in money handling. Indigent students are given stamps with different colored backing at the beginning of each week. This facilitates the daily counting that provides the basis for claim reimbursement.

500-76
CORN: THE PLANT WITH EARS (MOTION PICTURE).
Centron Educational Films
Lawrence, Kan. 10 min. sd. color. 16 mm. 1975.
HD9049.C7C6 FSN AV
Corn, Economic influences, Food production, Food supply, Geography, Grain products, History.
With leader's guide.
Abstract: An overall view of corn is presented to intermediate and junior high school classes in economic geography, social sciences, and science in this film. Various generalized topics highlighted are the history, geographical distribution, technology, production, uses, and economic importance of corn. Specific items emphasized include the American Corn Belt, types of corn plants, parts of a corn plant, modern cultivation techniques, and the various non-food by-products of corn.

501-76
THE INNOCENT BYSTANDER: SOME OBSERVATIONS ON THE IMPACT OF INTERNATIONAL FINANCIAL FORCES ON NUTRITION.
S H Chafkin, A D Berg
Ecol Food Nutr 4 (1): 1-4. 1975.
TX341.E3
Developing nations, Finance, Food programs, Influences on nutrition, International programs, Nutrition programs, World food trade.
Abstract: Understanding the determinants of nutrition status of low income populations in developing countries affecting their internal and external financial position is discussed. Some of the factors highlighted include the dependence of developing countries for the importation of food, the need for concern for health and nutrition status in developing countries, the importance of more resources for adequate nutrition interventions, and recognizing the need for increased world production of food.

502-76
BALANCING ENERGY AND FOOD PRODUCTION, 1975-2000.
W J Chancellor, J R Goss
Science 192 (4236): 213-218. Apr 16, 1976.
470 SCI2
Agriculture, Energy, Fertilizers, Food production, Prediction, World problems.
Abstract: The delicate balance between energy and food production is described as being violated. The guilty parties responsible for this potential imbalance are nations who have developed technologies relying on nonrenewable energy sources (i.e., fossil fuel) and nations facing over-population. From the various descriptions provided, it is concluded that the key to the system of balance is stopping population growth and the necessary goal must be a solar-powered world.

503-76
LOUISIANA PURCHASE: A HISTORICAL GUMBO.
Carolyn Courtney, Marjorie Grisham, Sharon Bayless
Sch Foodserv J 30 (3): 49. Mar 1976.
389.8 SCH6
Cookery, Creole, Foods, History, Louisiana, Nutrition education.
Extract: Purchase of the Louisiana Territory was a significant milestone in our country's history. Overnight the size of the United States doubled and the great westward expansion began. As part of nutrition education programs in elementary and secondary schools, the acquisition of this new land resulting in new food tastes enriching our already varied food culture is studied. Also included are study objectives, activities, and reference sources.

504-76
WESTWARD HO HAILS GOOD NUTRITION.
Carolyn Courtney, Et Al
Sch Foodserv J 30 (5): [33]. May 1976.
389.8 SCH6
Class activities, Diet patterns, Fruits, History, Nutrition education, Vegetables.
Abstract: The authors briefly describe western travel during the mid-nineteenth century, including not only the covered wagon mode, but also the importance and growth of railroads. Dried foods normally carried on the journey are listed, and the lack of fresh fruits and vegetables is noted. The article is followed by a listing of classroom activities for early elementary, upper elementary and middle, and junior and senior high schools.

505-76
DAIRY PRODUCTS: FROM MOO TO YOU (MOTION PICTURE).
Lawrence, Kan., Centron Educational Films 13 min. sd. color. 16 mm. 1975.
HD9275.D3 FSN AV
Cheese, Dairy foods, Food supply, Ice cream, Ice milk, Milk, Milk products, Productivity.
With leader's guide.
Abstract: Students in junior high geography, social studies, science, home economics, and career education classes are presented with an overall view of the dairy industry. Topics given focus are geographical distribution, processing methods, product variety, and economic importance. Specific points touched on in the film include importance of dairy products as a food group, breeds of dairy cattle, raw milk processing, milk varieties, and various milk-based products.

506-76
CITIZENS WIN BATTLE FOR BETTER SCHOOL LUNCHES.
Bob Doerschuk
Nutr Action 3 (3): 6-8. Mar 1976.
TX341.N9 FSN
Additives and adulterants, Commercial food service, Contract feeding, Food additives, Junk food, School community relations, School lunch.
Abstract: An illustration of how a citizens group won the fight against junk food in the school cafeteria is described for the general public. The prime mover behind the junk food purge was the Citizen's School Lunch Committee in Greenburgh Central School District No. 7.Now, instead of hot dogs, sugary snacks, and soft drink vending machines, children are nutritiously treated to fresh meats, home-baked peanut butter cookies, and a fruit juice dispenser.

507-76
NEW FOOD FORMS ON CAMPUS: ANSWERING STUDENT CONCERNS.
S Kent Dohrman
Food Serv Mark 38 (1): 46-47. Jan 1976.
389.2538 F732
Food cost, Food service industry, Food substitutions, Food supply, School food service.
Abstract: Information on student concern with the food service industry's role in the food crisis is provided to the layman. The food service industry has had to cope with critical food supply shortages and related escalating costs, rising labor costs due to minimum wage legislation and increased labor union influence, and soaring supply costs of essential items like paper goods and soap. Results of these problems are student demand and acceptance of food substitutes and extenders.

508-76
PAST TO PRESENT: NUTRITION ADVANCES FOR ALL.
Richard P Dowdy
Sch Foodserv J 30 (1): 42, 46. Jan 1976.
389.8 SCH6
Foods, History, Nutrient requirements, Nutritional value.
Abstract: Nutrition advances are paralleled to the growth of the United States. The contributions of two early presidents, Washington and Lincoln, to American farm production are cited as helping to meet the growing nutritional needs of this country and the world. Briefly, nutrition history is traced from Hippocrates, Lavoisier, and Dr. James Lind to the current recognition of 50 nutrients as being necessary to maintain optimum health in human beings.

509-76
WHEN LOUISIANA WAS MORE THAN A STATE.
Richard P Dowdy
Sch Foodserv J 30 (3): 48, 52. Mar 1976.
389.8 SCH6
Cookery, Creole, Foods, History, Louisiana.
Abstract: A history of Louisiana before it became a state is provided in relation to the contributions it has made to this country. Discussions include a geographical description of the original Louisiana territory, its government under the French, and its unique blend of French and American style cookery known as creole. Emphasis is also given to types of food ingredients indigenous to the Louisiana territory which contributed to the cookery style.

510-76
POPULATION VS. THE ENVIRONMENT: A CRISIS OF TOO MANY PEOPLE.
James R Echols
Am Sci 64 (2): 165-173. Mar/Apr 1976.
470 S12
Demography, Developing nations, Food production, Mortality, Overpopulation, Population growth, Prediction.
Abstract: Without drastic population control measures, high fertility in less-developed countries will overtake food production by the twenty-first century. It had been hoped that the theory of demographic transition would solve the population explosion now taking place in underdeveloped countries. Currently, a number of developing nations are studying the feasibility of population control through tax incentives, housing benefits, and employment bonuses to parents limiting family size to two children.

511-76
ELECTRIC EQUIPMENT, PRE-PACKED MEALS AID SCHOOLS FOODSERVICE.
Modern Schools p. 11-12. Mar 1976.
LB3209.M6
Equipment, Food service management, School food service, School lunch programs.
Abstract: Proliferation of a government-subsidized school lunch program which threatened to overwhelm the formerly simple project in Hartford, Connecticut Public Schools is described. Discussions elaborate how school officials turned to prepacked meals and new electrical kitchen equipment to meet the challenge.

512-76
FOOD (FILMSTRIP).
Encyclopaedia Britannica Educational Corp.
Chicago 12 filmstrips. color. 35 mm. 1973.
LB1587.F6F6 FSN AV

Foods, History.
Contents: -1. Man needs food, 14 fr. -2. Early man's food, 14 fr. -3. The food supply grows, 14 fr. -4. Food for good health, 14 fr. -5. The grain foods, 14 fr. -6. The milk foods, 14 fr. -7. Meat and other protein foods, 14 fr. -8. The fruits and vegetables, 14 fr. -9. Raising food today, 14 fr. -10. The food industry today, 14 fr. -11. Food problems today, 14 fr. -12. Solving food problems, 14 fr. With shortstrip viewer.
Abstract: A "shortstrip" on food offers beginning level materials to elementary students. Discussed topics include man's primary need for food, a brief history of food, the food supply, foods from the four basic groups, and problems of food facing the world today. Each shortstrip centers on a single topic and includes questions to answer and student activities.

513-76
DE SHIP DA HAD DE BUSH.
Cortez F Jr Enloe
Nutr Today 10 (3): 4-15. 1975.
RA784.N8
Famine, Fruits, History, Miscellaneous foods.
Extract: An account of the "nutrition cruise" of Captain William Bligh is related. The end of the American Revolution started a chain reaction that produced the West Indies famine which in turn resulted in a breadfruit expedition by the HMS Bounty. However, if there had been no mutiny, novel, or movie, Bligh might be better remembered for his six year cruise on HMS Providence as the Johnny Appleseed of the Revolutionary Era.

514-76
WHY YOUR CHILD IS HYPERACTIVE.
Ben F Feingold
New York, Random House 211 p. [1975].
RJ506.F4 F&N
Additives and adulterants, Behavior, Hyperkinesis, Hyperkinetic (hyperactive) children, Therapeutic and special diets.
Abstract: Hyperactive children respond to a diet which eliminates food additives, especially those containing salicylates, and also eliminates foods containing natural salicylates. Behavior is modified, becoming quieter and less aggressive. Ability to concentrate improves, and school performance follows. The "Feingold K-P diet" consists of lists of unpermitted and permitted foods. Dr. Feingold provides suggested menus and recipes for home prepared foods which do not contain the toxic additives.

515-76
IN NEW ORLEANS, THERE'S ANTOINE'S, BRENNAN'S, COMMANDER'S PALACE, GALATOIRE'S AND --- THE LOUISIANA SUPERDOME.
Philip B Fitzell
Restaurant Bus 75 (2): 62-64. Feb 1976.
389.2538 R82
Facilities planning and layout, Food service industry, Menu design, Restaurants.
Extract: Outside, it looks like a giant flying saucer; inside, it has classical and modern touches plus distinctive Louisiana-style foodservice, making the Superdome another fabulous dining attraction in New Orleans. Discussions, geared to the general restaurant-goer, relate descriptions of the various dining rooms and facilities (including seating capacity, decor, and type of quality), menu entrees and prices, and special events and activities.

516-76
THE FUTURE OF THE RESTAURANT INDUSTRY.
Cornell Hotel Restaurant Admin Quarterly 17 (1): 2-3. May 1976.
TX901.C67
Fast food chains, Food service customers, Food service industry, Merchandising, Restaurants.
Abstract: The foodservice industry, as ranking second in U.S. retail sales, is discussed. Emphasis is given tosome of the socio-economic changes that are occurring which influence the industry. The trends seem to indicate that consumers are moving away from the presently-popular "fast food" concept and are now looking for more of an "experience" when they dine out. However, a warning is issued that a foodservice company should not vacate a proven market or it will find another company moving into the vacuum as socio-economic conditions change.

517-76
THE STORY OF FOOD.
Ira D Garard
Westport, Conn., Avi Pub. Co. 240 p. illus. 1974.
TX353.G29 F&N
Food chemistry, Food processing, Food supply, History, Laws, Nutrition, World problems.
Abstract: An introduction to the subject of food and nutrition is presented to students and teachers of nutrition and dietetics, food technologists, nurses, restaurant managers, doctors, and others concerned with human feeding problems. Although the vast field of nutrition is brief, known facts are mentioned about nutrients in sufficient detail for personal application. Primary emphasis is given to the following topics: changes in the source of food supply; processing of more important foods; the legal regulation of food; chemical nature of food and digestion; and the essentials of nutrition. Finally, some practical suggestions are offered for buying, storing, and cooking food and an estimate is given on the future of the food supply.

518-76
CONTRACTING FOR TYPE A.
Jerry Gardner
Food Management 11 (1): 19-20. Jan 1976.
TX341.F69
Contract feeding, School food service.
Extract: Contract feeding to schools is discussed as a possible alternative to existing conventional school cafeteria service. Results from past experiences indicate that school districts benefit from the expertise of the contractor who takes over the cafeteria and achieves substantial savings in purchasing, labor benefits, better labor utilization, centralized dietetic services, and shared costs of supervision. Studies show that contractor-run programs save substantial amounts of money and still fulfill the quality of school foodservice.

519-76
50TH STATE: FOOD FUN FOR STUDENTS.
Darlene Gherling
Sch Foodserv J 30 (6): 25-26. June 1976.
389.8 SCH6
Cultural factors, Food habits, Hawaii, History.
Abstract: Hawaii - American yet foreign - provides a multitude of opportunities for students to learn about island foods and customs and something about their own country at the same time. A discussion of the food, clothing, housing, government, education, and society of early Hawaii is presented. Also provided are the differences and similarities between Alaska and Hawaii as the 49th and 50th states and their contributions to the United States.

520-76
GOOD GRIEF! DID BENTON SELL OUT?
Food Management 11 (3): 45-48. Mar 1976.
TX341.F69
Fast food chains, Franchises, School food service.
Abstract: An experimental program under which a McDonald's provides hot lunches for students in Benton, Arkansas is described for the public consumer. After a series of unsuccessful attempts to promote student participation in school lunch, Benton High School principal John H. Butler started action to get the fast foodservice to supply school lunches. Although not exactly Type A lunches, the entire lunch program has improved because it is no longer losing money through lack of participation.

521-76
THE ROLE OF THE DAIRY COW IN MEETING WORLD FOOD NEEDS.
K E Harshbarger
Cajanus 8 (6): 346-351. 1975.
RA784.A1C3
Agriculture, Animal sources of food, Dairy foods, Milk, Natural resources, Productivity, World problems.
Abstract: The possibility of using dairy cows for solving world food problems is discussed. Factors contributing to world food conditions are described as increased costs of shipping bulky grain products to under developed countries. Emphasis is given to the efficiency of the dairy cow in relation to other animals in the utilization of land and feed resources for the production of more food. In addition, it is stressed that the cow not only is a source of meat protein itself, but also produces a source of protein in its milk.

522-76
HELEN WALKER, PRESIDENT OF ASFSA, SPEAKS OUT.
Food Management 10 (1): 38-41, 58, 60, 68. Jan 1975.
TX341.F69
American School Food Service Association, Commodities, Politics, School food service.
Abstract: As president of the American School Foodservice Association, Helen Walker states her opinionon the future of school foodservices. Mrs. Walker comments on the major problems for school foodservices as continued food price increases, shortages of grains and oils, and labor pressures. She also takes a hopeful attitude toward increased involvement in politics and community affairs, nutrition education programs, and a universal reduced-price lunch authorized by Congress.

523-76
HOUSTON CAMPUS LAUNCHES MANNING'S SCRAMBLE FOR COLLEGE CONTRACTS.
Instit/Vol Feeding 78 (12): 48-49. 15 june 1976.
TX1.I55
Cafeterias, Coffee shops, College food service, Contract feeding, Facilities planning and layout, Fast foods, Food service management, Institutional feeding, Universities.
Abstract: The University of Houston's University Foods Committee meets bi-weekly to evaluate the campus foodservice operated by Mannings, Inc. Mannings, a San Francisco based foodservice management company, has set up four totally different restaurants on campus, ranging from a fast food operation, The Cougar Den, to a fully carpeted, Coffee House, with low hanging lights for warmth and intimacy, where table service is offered, with musical entertainment on Friday and Saturday nights. Mannings uses the Great American Feast approach, which puts emphasis on food appropriate to today, and requires special attention to decor.

524-76
HOW GOOD IS THE BOLOGNA IN THAT SANDWICH?
Consumer Reports 41 (3): 126-129. Mar 1976.
321.8 C762

525-76

Bologna, Food composition (A.P.), Food consumption, Food purchasing, Food quality, Food selection, Food tables, content.
Abstract: An expose on bologna is offered to consumers based on over 1000 samples and representing 35 brands of beef and beef-pork mixture bologna sold in the New York area. Discussions treat such topics as ingredients, including meat, fat, water, salt, and other extras; wholesomeness; nutritiousness; and recommendation. In addition, a Rating Table is provided ranging bologna brands from excellent to very poor.

525-76
THIS CROWDED PLANET.
Margaret O Hyde
New York, McGraw-Hill 159 p. illus. [1961].
HB883.H9 F&N
Demography, Natural resources, Population growth.
Abstract: Ways in which men look to science to provide additional resources in a world that is becoming over-crowded, are discussed for the general public. Possible solutions suggest that man limit population by bringing birth rates in line with death rates or that he master his environment into providing more food, minerals, and energy. Encouraging searching thought in today's young people is emphasized as one of the keys of solving the problems facing the world.

526-76
IMAGINATION WORKS.
Food Management 10 (1): 42-45, 68. Jan 1975.
TX341.F69
Cafeterias, Hospital food service, Interior design, Planning.
Abstract: Descriptions of the employee cafeteria at La Hambra Community Hospital highlight the imagination used to turn a hospital cafetria into an attractive country store, deli. Renovations included in the new look are country signs identifying the various sectons of the scramble system - "The Deli", "The Soup Kettle", etc. Additionally, "family style" - type food and serving techniques as well as foodservice employees in "granny" aprons carry on the country store theme.

527-76
INSTITUTIONAL DISTRIBUTION SURVEY '76.
Instit Distrib 12 (1): 45-52, 54, 56, 59. Jan 1976.
HD9000.1.I5
Food service, Food service industry, Institutional feeding, Marketing, Sales volume, Surveys, Wholesaling.
Abstract: Information on the success of the institution distributor in 1976 despite recession and economic uncertainty is provided to interested foodservice management and consumers. Discussions include major trends of the past decade; sales, profits, and areas of concentration; product lines; the distributor and his customers; and the effectiveness of the sales thrust. Illustrations, graphs, and charts are included.

528-76
INDUSTRIAL REVOLUTION.
Connie Jenkins
Sch Foodserv J 30 (7): [39-41]. Aug 1976.
389.8 SCH6
Menu design, Potatoes, Recipes, School food service, School lunch, School lunch programs, Social studies, Vegetables.
Abstract: The reminiscences of 96-year-old George Pepper Wilson IV provide a framework for an article on September's Bicentennial Industrial Revolution lunch menu featuring Wall Street Bearish steak, Capitalists' coleslaw, Union roll with butter, Nuts and Bolts mixed vegetables, Blue Collar Potatoes, Gold Bar oranges, and Monopoly milk. One-hundred-portion recipes are given for the coleslaw, vegetables, and potatoes.

529-76
JOE BLAIR, PRESIDENT OF NACUFS SPEAKS OUT.
Food Management 10 (1): 34-37, 62, 64, 66. Jan 1975.
TX341.F69
College food service, Food service management, Food service training, NACUFS, Prediction, School food service.
Abstract: The president of the National Association of College and University Foodservices, Joe Blair, discusses 1975 and the future as he sees it for college and university foodservice directors. Mr. Blair emphasizes that college and university foodservice directors must learn to forecast the market a year in advance. In addition, he suggests that a balance must be achieved between convenience and labor. Ultimately, the industry must return to basics in management policies according to Mr. Blair.

530-76
SCHOOL FOOD SERVICE: FOOD & NUTRITION FOR YOUNG AND OLD.
Elsie King
Food Serv Mark 38 (1): 49-50. Jan 1976.
389.2538 F732
Child nutrition, Children, Elderly (65 + years), Nutrition education, School food service.
Abstract: Information on the various responsibilities of the school food service is provided to the general public. The school food service is now providing children not only with food but with that kind of education which informs the children of their nutrition requirements and, additionally, in the future it plans to provide food for the elderly as well as the children in each community.

531-76
THE CAUSE AND EFFECT OF MALNUTRITION AND STARVATION (SLIDES).
N Krondl
[Toronto] University of Toronto 72 slides. color. 2 x 2 in. and audiotape in cassette. [1976?].
RC620.5.C3 F&N AV
Famine, Food production, Food supply, Malnutrition, Psychological aspects, Starvation, World problems.
Audiotape in cassette: 2s. 23 min.
Abstract: A slide set provides elementary students with descriptions of world food shortages from prehistoric times to the present. Causes of shortages are described as famine, war, technology, and population explosion. Emphasisis given to better management of existing food supplies in order that there be enough food for all populations. In addition, discussions also focus on the deleterious effects of starvation and malnutrition on the human body and the psychological aspects on human populations.

532-76
L.A. STATE TACKLES FAST FOOD.
Instit/vol Feeding 78 (3): 50-51. Feb 1, 1976.
TX1.I55
Coffee shops, College food service, Fast foods, Food service, Student participation.
Extract: California State University's new foodservice operation, the University Union coffee house, is described for public information. Emphasized discussions are operating the fast foodservice facility, financial success, menu choices, facility layout and design, and student approval and acceptance of the facility over commercially operated fast food operations.

533-76
WHAT HAS EYES BUT CANNOT SEE?
Paul A Lachance
Sch Foodserv J 30 (2): 24, 28. Feb 1976.
389.8 SCH6
History, Nutritional value, Potatoes.
Extract: A report from the U.S. Department of Agriculture states, "A diet of whole milk and potatoes would supply all the food elements necessary for the maintenance of the human body." Some facts on the potato are provided to students including a brief chronological history, growth and life cycles, vital statistics (size, shape, color, etc.), nutritional value, and commonly believed falacies.

534-76
ARE YOU WORTH YOUR SALT?
Paul A Lachance
Sch Foodserv J 30 (7): [42], 46. Aug 1976.
389.8 SCH6
Cultural factors, History, Nutrition education, Salt, Social studies.
Abstract: The historical, cultural, technical, and nutritional aspects of salt are discussed and numerous interesting examples given of the diverse role played by this mineral.

535-76
IS HUNGER INEVITABLE?
Frances Moore Lappe, Joseph Collins
Nutr Action 3 (6): 7-9. June 1976.
TX341.N9 F&N
Famine, Food distribution programs, Food production, Food supply, Starvation, World food trade.
Abstract: The problems of the world food supply both now and in the future are discussed. Primary attention is directed to the idea that more food or even re-distribution programs like food aid and food stamps will continue to mean more hunger until people first address the question, who controls and who takes part in the production process? Research indicates that only through people responsibly and efficiently dedicated to properly taking control of food, is there any chance to guarantee a long term of productivity and food security.

536-76
THE IMPACT OF SOME DEMOGRAPHIC CHANGES ON U.S. FOOD CONSUMPTION 1965-75 AND 1975-90.
Corrine B Le Bovit
Natl Food Situation NFS-156: 25-29. May 1976.
1.941 S2F73
Age groups, Analytical methods, Demography, Family (Sociological unit), Food consumption, Household consumption.
Extract: Much of the increase in per capita consumption of food during the past decade appears to have been related to an increased proportion of high-consuming small households and high-consuming teenagers and young adults. Decreased milk consumption can be related to a decreased proportion of children. The trend toward more one- and two-person households appears likely to continue. However, by 1990 there will be a smaller proportion of teenagers and young adults and a higher proportion of older women. In coming years, demographic changes imply less increase in per capita food consumption than in the past decade; for grains, sugars, and potatoes a decrease is indicated, and for milk a continuing decrease.

537-76
IN MY OPINION: THE FUTURE OF FOOD SERVICE.
Webster B Love
Food Serv Mark 38 (1): 54. Jan 1976.
389.2538 F732
Commercial food service, Food service industry, Restaurants.
Abstract: Predictions on the unlimited success of the food

service industry in the future are provided to food service industry management. Discussions include a brief history of restaurant trends in the past, speculation on future trends, and creativity of restaurateurs.

538-76
FEEDING FAMILIES AND CHILDREN - 1776 TO 1976.
Miriam E Lowenberg, Betty L Lucas
J Am Diet Assoc 68 (3): 207-215. Mar 1976.
389.8 AM34
Cultural factors, Diet patterns, Dietary history, Food habits, Food origins, Foods, Foodways, History, United States.
Abstract: The United States has a rich and varied background concerning food. Tasty and nutritious dishes have come from numerous ethnic and cultural groups. American Indians introduced settlers to foods such as corn and salmon. Creole cooking included gumbo - a combination of French and Negro influences. In New England, in the Southern region, and in the frontier, ideas for cooking produce were introduced and became traditional. Our dietary heritage is described in this Bicentennial Study and shows many influences on American eating for two hundred years.

539-76
FOOD AND MAN. 2d ed.
Miriam E Lowenberg
New York, Wiley 459 p. [1974].
TX345.F65 1974 FGN
Food habits, Food industry, Food processing, Food production, Food supply, Foods, History.
Abstract: A fascinating story is presented of man's gradually expanding consciousness of the importance of food - from his first appearance through the twentieth century - and his attempts to control its production, distribution, and consumption. An up-to-date investigation is provided into the interrelationships between modern consumerism, production, processing, and marketing food. Discussions focus on man's discovery of the functions of food in his own body nutrition and the psychosocial basis of individual food habits, as well as how food has changed the course of history.

540-76
IN OAKLAND IT'S MAKIN', BAKIN' AND EDUCATIN'.
Jack Lynnes
Sch Foodserv J 30 (3): 58-59, 62-64. Mar 1976.
389.8 SCH6
Child nutrition, Nutrition education, School food service, School lunch programs.
Abstract: A school food service nutrition education progam is discussed as the culmination of a city-wide nutrition participation program in Oakland, California. Described as the successful integration of food and education into the classroom and the lunchroom, the project has affected students in such areas as exposure to different foods, developing nutritious eating habits, and a sound foundation in nutrition knowledge.

541-76
MAN & THE KITCHEN.
Food Management 9 (11): 42-48, 74-77, 85. Nov 1974.
TX341.F69
Design needs, Equipment, Kitchens, Space utilization, Ventilation, Water supply, Work flow.
Abstract: The institutional foodservice kitchen is currently undergoing a major design revision. Consultants, designers and foodservice directors realize the extraordinary influence of the working environment on foodservice employees' productivity. Kitchen planning must consider design factors like vibration, color, time, space, air, water, and energy. In addition, managerial action should be taken to alleviate noise, emotions, fatigue, boredom, and work conflicts suffered by the worker.

542-76
GENERAL WASHINGTON AND THE PATRIOT SOLDIERS.
Katherine E Manchester
J Am Diet Assoc 68 (5): 421-433. May 1976.
389.8 AM34
Food supply, History, Malnutrition, Starvation.
Abstract: A detailed and scholarly paper discusses the food provisioning of the colonial militia during the Revolutionary War. Emphasis is given to the fact that throughout the entire Revolution, proper feeding of the soldiers was a constant source of concern and a continual struggle for General Washington. However, although the records confirm that the General wrote thousands of letters literally pleading for food, they also reveal that General Washington and the patriot soldiers won the war with very little food.

543-76
NARCO REFLECTIONS.
Sch Foodserv J 30 (5): [46]-50. May 1976.
389.8 SCH6
American School Food Service Association, Costs, Federal aid, Food industry, Nutrition education, School food service.
Abstract: A quick survey of the proceedings of the 10th Annual Industry Seminar of the American School Food Association touches upon the roles and problems of government, industry and food service directors in the school food program. The seminar was preceded by a one-day workshop on nutrition education.

544-76
LUNCH WITH A LESSON.
Josephine Martin
Food Management 9 (12): 23-24. Dec 1974.
TX341.F69
Learning experience, Motivation, School lunch.
Abstract: Providing a school lunch that is also a learning experience in nutrition is discussed for school foodservice operations. Emphasis is given to changing the image of the school foodservice through the use of trained foodservice personnel; displaying and serving food attractively; advertising menus in newspapers, on bulletin boards, etc.; variety in menus; and decorated lunchrooms. Additionally serving food that is nutritious, tastes good, and is prepared in a clean, safe, and sanitary manner is stressed.

545-76
THE DOUBLE DILEMMA.
Josephine Martin
Food Management 10 (4): 27-28. Apr 1975.
TX341.F69
Economic influences, Food service industry, Food service management, Merchandising, School food service.
Abstract: Various subjects are covered in this editorial, including the inflation-recession effects on food service operators. A list of "success" questions is included. Another section deals with management techniques, and the economic and merchandising problems facing the food service industry.

546-76
THE FOOD SERVICE INDUSTRY'S SUCCESSFUL RESPONSES TO CHANGE.
James W McLamore
Cereal Foods World 21 (3): 98-99, 101, 104, 106. Mar 1976.
59.8 C333
Change, Economics, Food service industry, History, Technology.
Abstract: The ability of today's foodservice industry to keep pace with current changes is discussed. Emphasis is given to such challenging problem areas as labor supply, capital formation, unemployment, security, zoning codes, food costs, planning energy, minimum wage, tip credit, and government regulations and intervention. In addition, an evolutionary history of the foodservice industry during the past three decades is outlined.

547-76
200 YEARS OF U.S. FOOD LAWS: A GORDIAN KNOT.
Roger D Middlekauff
Food Technol 3 (6): 48, 50, 52, 54. June 1976.
389.8 F7398
Food and Drug Administration, Food industry, History, Laws, Legislation.
Abstract: A 200-year history is provided which traces the developments of the U.S. Food Laws. Discussions focus on the fact that as consumers became more aware of the adulteration of their foods, efforts were proposed to correct the situation in the form of Federally-imposed regulations. Furthermore, it is emphasized that the food industry and consumers will benefit only if food laws are enacted with vision, administered with justice and reasonableness, and discarded when outmoded.

548-76
1975: A TIME TO WAKE UP.
Sherman A Moore
Food Management 10 (1): 27-28. Jan 1975.
TX341.F69
Food production, Food service, Prediction.
Abstract: The future of the institutional foodservice industry is discussed for management. Problems in the areas of food delivery systems, costs, foodservice monopolies, food supply, and government regulations are highlighted. Emphasis is also given to the need for preparing to meet the future needs of customers.

549-76
PROFESSIONALISM GETS RESULTS FOR IUC'S SCHOOL FOODSERVICE.
Judy Mostowitz
Vending Times 16 (2): 23, 26-27. Feb 1976.
HD5483.V4
Commercial food service, Food service management, School food service, School lunch.
Extract: Companies, such as IUC, providing the needed know-how and expert personnel to turn school feeding operations into profitable businesses are described. Discussions include open communications between companies and school lunch operators as well as students, offering ethnic specialties, promotional plans, and prices.

550-76
CARROTS. 4th rev. ed.
Judy Murray
Fruit Veg Facts Pointers p. 1-24. Mar 1976.
81 UN34
Agricultural development, Carrots, Food production, Food quality, Food storage, History, Marketing, Nutrient values, Vegetables.
Abstract: A general report on carrots dealing with production and marketing is offered to the public. Topics relating to production are botanical aspects, geography and climate, history, uses, growth, and consumption. Other production considerations discussed include grades and quality, variety, composition and nutrition, compositional variability, and toxicity. Marketing topics center on foreign trade, price index, market-

551-76

ing season, transportation, selling words and phrases, and retailing and displaying.

551-76
ROLE OF THE DAIRY COW IN PROVIDING FOOD.
National Dairy Council
Dairy Counc Dig 47 (1): 1-6. Jan/Feb 1976.
389.8 D14
Animal sources of food, Beef, Dairy foods, Food sources, Food supply, Milk products, World food trade.
Abstract: The impending world food crisis has sparked much debate over future food needs and methods of production. The major problems associated with world food shortages today are based to a large extent on economic, cultural, and political considerations. Simply freeing grain supplies normally fed to livestock in this country does not necessarily make more grain available to people throughout the world. Discussions emphasize the role of ruminants, particularly the dairy cow, in providing food for the human population. This country's feed stuffs and tillable land with regard to utilization for human survival are given attention as well.

552-76
EFFICIENT SERVICE (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 81 fr. color. 35mm. and audiotape in cassette. 1969.
TX925.E45 F&N AV
Behavior, Food service, Food service customers, Food service training, Food service workers, Waiters and waitresses.
Audiotape in cassette: 2s. m/a, 9 min. each side.
Abstract: A filmstrip presents tips to foodservice workers on efficient serving techniques. Typical problems are illustrated during "rush hour" situations. Some suggestions for ensuring efficient service are described as proper planning, and preparation, efficient delegation of duties and responsibilities, ability to work methodically and carefully under pressure, and teamwork during pressure situations.

553-76
COURTEOUS SERVICE (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 63 fr. color. 35mm. and audiotape in cassette. 1969.
TX911.3.C8C6 F&N AV
Behavior, Food service, Food service customers, Food service training, Food service workers, Waiters and waitresses.
Audiotape in cassette: 2s. m/a, 7 min. each side.
Abstract: The problems faced by foodservice workers in trying to provide courteous service to their customers are presented. Tips for handling typical problems are illustrated in several sample situations. Basic rules of common courtesy are also enumerated as treating customers as guests, treating each customer equally, extending courtesy to fellow workers, and keeping a pleasant manner at all times.

554-76
WASTE PREVENTION (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 65 fr. color. 35mm. and audiotape in cassette. 1969.
TX911.3.S4W3 F&N AV
Conservation, Food preparation waste, Food service, Food service workers, Food storage losses, Food waste measures, Plate waste.
Audiotape in cassette: 2s. m/a, 8 min. each side.
Abstract: A filmstrip provides suggestions for avoiding waste in foodservice operations. Several typical situationsare illustrated to demonstrate prevalent waste activities and solutions for this critical and universal problem. Tips are also provided for actually catching personnel in the act of wasting commodities and how to deal with the situation. Finally, foodservice workers are offered suggestions for conservation and saving techniques during food preparation, serving, and storage.

555-76
WORLD FOOD AND NUTRITION STUDY: ENHANCEMENT OF FOOD PRODUCTION FOR THE UNITED STATES.
National Research Concil, Board on Agriculture and Renewable Resources
Washington, National Academy of Sciences 174 p. 1975.
HD9000.6.U5N3 F&N
Food production, Nutrition, United States, World problems.
Prepared for the NRC Study on World Food and Nutrition.
Abstract: Research on world food supply and related problems are discussed in terms of the future. Detailed findings and recommendations are provided concerning research priorities for improving and increasing food production by American agriculture, thereby enlarging the world's food supply.

556-76
THE STORY OF WHEAT (FILMSTRIP).
Nebraska, Wheat Commission
Chicago, Wheat Flour Institute 76 fr. color. 35 mm. [n.d.].
HD9049.W3S78 F&N AV
Flour, Food production, Food supply, Grain products, History, Wheat.
With narrator's guide.
Abstract: A historical panorama of the methods and tools of agriculture are presented in a filmstrip for both elementary and advanced students. Primary emphasis focuses on the economic, social, and nutritional significance of wheat and wheat flour products. In addition, wheat is presented as one of the many different kinds of food products contributing to the well-being of man and the development of civilization.

557-76
THE NEW RAZZLE-DAZZLE IN CAMPUS MEALS.
Cornell Hotel Restaurant Admin Quarterly 17 (1): 26-32. May 1976.
TX901.C67
A-la-carte service, College food service, Congregate meals, Fast food chains, Food service industry, Food service management, School food service.
Abstract: New trends in college foodservice management to deal with changing student life styles while combating rising food and labor costs is exemplified by Cornell University. Discussions focus on a prepaid meal plan called the Co-Op Dining Program. Not only are the students offered a large variety of food services, but the Co-Op is also extremely profitable. Presently, a series of specialty meals in honor of the Bicentennial called Great American Dinners are offered and have enjoyed huge success. Additionally, plans are being formulated to hold a Burger King franchise on campus.

558-76
BEYOND THE NEXT HARVEST (MOTION PICTURE).
Norris, Ltd.
Baltimore, Mass Media Ministries 27 min. sd. color. 16 mm. 1975.
HD9000.5.B4EP F&N AV
Food production, Food supply, Population growth, World problems.
With discussion guide.
Extract: A documentary film designed for use as resource data for economists and nutritionists introduces some of the principal factors which combine to bring the world to a food crisis. Comments of international experts on the world food crisis are the basic substance of the film. Thought-provoking discussions on depleted food stock piles, limited arable land, government programs, leveling-off of world fish catch, consumption rate, energy, weather, inflation, and population explosion are given primary emphasis.

559-76
PEANUTS: AND THE PEANUT BUTTER PLANT (MOTION PICTURE).
Lawrence, Kan., Centron Educational Films 10 min. sd. color. 16. mm. 1975.
HD9235.P4P2 F&N AV
Food supply, Growth, Peanut butter, Peanut oil, Peanuts, Productivity.
With leader's guide.
Abstract: Junior high school students are provided an overview of peanut production by a film which can be shown in economic geography, home economics, social studies, science, and career education classes. The overview highlights such areas as history, geographic factors, production methods, processing, uses, and economic considerations. Special areas of emphasis include types of peanuts grown in the U.S., food value of peanuts, and specialty uses.

560-76
PROBLEM: HOW TO COMPETE WITH FAST FOOD OPERATIONS; SOLUTION: CARNIVAL-STYLE CAFETERIA.
Food Management 0 (12): 71. Dec 1974.
TX341.F69
Cafeterias, College food service, Food preferences, Interior design.
Abstract: Competing with fast food operations for student business is one of the most challenging problems of a college foodservice. One foodservice director at George Washington University in Washington, D.C. solved the problem by converting the cafeteria into a fast food operation. The operation consists of a variety of separate stations. Types of stations are a grill for hamburgers, deli, salad and fruit bar, ice cream parlor, dough shoppe (bakery), and dessert bar.

561-76
PROBLEM: HOW TO PRESERVE COUNTRY SCHOOL FEEDING; SOLUTION: GOVERNMENT & FAMILY DONATED COMMODITIES.
Food Management 9 (12): 65. Dec 1974.
TX341.F69
Food preferences, School food service, Small schools.
Abstract: Preserving food service in small country schools is illustrated in a case study depicting Pioneer school in North Dakota. Through the efforts of Marilyn Morab and government- and family-donated commodities, the Pioneer school foodservice has been saved. As one of the country schools still serving Type A lunches, Pioneer depends on federal subsidy - reimbursement and commodities - to keep going. Additionally, local families donate turkey, beef, chicken, vegetables, and eggs to help stretch the school budget.

562-76
PROBLEM: HOW TO RENOVATE A CAFETERIA; SOLUTION: COORDINATE WORK FORCES.
Food Management 10 (1): 69. Jan 1975.
TX341.F69
Cafeterias, Industrial food service, Interior design, Planning.
Abstract: Litton Guidance and Control Systems Division in California provides a case study for the successful and swift renovation of an old cafeteria into a modern facility. Design

renovations include placing new modern cooking and dishwashing equipment in convenient locations, introducing the scramble system, and providing a high-beamed ceiling as well as an outdoor garden eating area. In addition to the modernized decor, menus are expanded to include wider varieties of entrees and short order items.

563-76
REPORT OF THE FOOD SERVICES TASK FORCE ON JOINT RESOLUTION NO. 63.
[Annapolis?] 75 p. 1976.
TX945.S95R4 FSN
Child nutrition, Junk food, Maryland, School food service, School lunch.
Abstract: The recommendations of the school foodservices task force are presented in a report to Maryland taxpayers on the practice of serving non-nutritious foods in school lunches. The task force's belief in the importance of school feeding programs is reflected in their conclusions, not only for present health and well-being of the students, but for their later life as well. In addition, they supportthe purpose of the school feeding programs themselves and the broader educational function they serve.

564-76
FOOD FOR A SMALL PLANET (MOTION PICTURE).
Richer McBride Productions
New York, Pictura 10 min. sd. color. 16 mm. 1975.
HV635.F6 FSN AV
Developing nations, Food consumption, Food waste, Foods, Malnutrition.
Abstract: The problems of world food production are presented in a documentary film. The problem of malnutrition in underdeveloped countries is graphically illustrated. As the world's largest food producer and consumer, America is also portrayed as the world's worst waster. Emphasis is given to reducing waste and providing less fortunate countries with surplus produce that would otherwise be thrown away as garbage.

565-76
INTEGRATING FOOD PRODUCTION INTO NATURE'S BIOGEOCHEMICAL CYCLES.
J B Robinson
J Milk Food Tech 39 (4): 297-300. Apr 1976.
44.8 J824
Agriculture, Bioavailability, Biochemistry, Ecology, Food production, Nitrogen, Nutrient sources.
Extract: The localized effects of food production and processing have become a problem in industrialized countries which too often depend on food production, processing, and waste-treatment systems developed when the degree of intensification was much less than now, and when understanding of ecosystems was only beginning. Knowledge should be used to develop systems more compatible with inevitable requirements of nature. Some examples are given to indicate the direction which these developments might take.

566-76
FIGS. 2d rev. ed.
Clarice Sackett
Fruit Veg Facts Pointers p. 1-12. Feb 1976.
81 UN34
Agricultural development, Figs, Food production, Food quality, Food storage, Fruits, History, Marketing, Nutrient values.
Abstract: The production and marketing of fresh figs are described for the general public. Topics relating to production of figs include botany, climate and geography, history, production and value, harvesting, and composition and nutritive value. Discussions centering on marketing are foreign trade, marketing season and prices, marketing diseases, selling words and phrases, and retailing and displaying.

567-76
PRUDENCE, REASON, COMMITMENT.
Roger W Sant
Cooking for Profit 44 (301): 27-30. Jan 1976.
TX901.C65
Conservation, Energy crisis, Food service industry, Natural resources, Restaurants.
Abstract: The government is asking the foodservice business and industry, just as it is asking private citizens to practice prudence, reason, and commitment regarding energy conservation by the more efficient use of all scarce and non-renewable resources and greater use of available and renewable resources. Reports indicate that not only do foodservice operators produce food faster, but they also produce it cheaper, in many cases, than a family could at home with less expenditure of energy. In addition, high productivity restaurants use less energy than would be consumed if those who eat in restaurants now decided to eat at home.

568-76
THE NEW POLITICS OF FOOD.
Lyle P Schertz
[Washington] 14 p. 1975.
HV696.F6S34 F&N
Developing nations, Food prices, Food production, Food supply, International programs, Policy, Politics, World food trade.
Abstract: The heightened awareness regarding world food shortages is leading an increasing number of Americans and foreign government officials to press for international political decisions on food policy. Emphasis is given to the idea that political and economic response of the U.S. To issues related to food prices and distribution can greatly affect the lives of the poor of the world and relationships among nations. The issues described as having the greatest impact are instability of prices, rules of the game for trade, food aid, and low productivity in developing countries.

569-76
THE VENDING CONTROVERSY.
G Richard Schreiber
Food Management 11 (3): 29-30. Mar 1976.
TX341.F69
School food service, Vending machines.
Abstract: Research on the role of vending machines in schools as a means of providing consumers with self-service of a broad variety of foods is presented. Discussions center on the development of the vending industry, the nutritious quality of vended products, and the types and quantity of vended products that high school students buy.

570-76
LUNCHES FOR PUPILS GIVEN POOR MARKS.
Mimi Sheraton
New York Times 125 (43215): 1. May 19, 1976.
286.8 N488
Frozen foods, New York City, School lunch programs.
Abstract: New York City children are being fed school lunches that are both unappetizing and often far below minimum standards of sound nutrition. Faced with food that is all too frequently poorly prepared, a large number of children throw the lunches away, uneaten. These conclusions are based on the author's three-year study of 150 schools and were corroborated recently in a report released by the State Comptroller. Of the four lunch systems used in the city, the working cafeteria, in which fresh food is prepared in fully equipped kitchens, was by far the best.

571-76
SCHOOL LUNCH UTOPIA: NO IMPOSSIBLE DREAM.
Mimi Sheraton
New York Times 125 (43216): 32. May 20, 1976.
286.8 N488
Kosher foods, Milwaukee, School lunch programs.
Abstract: School food does not have to be bad. Many schools achieve more than minimum standards of palatability on limited budgets and utilize the U.S. Dept. of Agriculture requirements. Based on a study of lunches in 150 schools in five cities, the key to success appears to be the amount of preparation done in the school kitchen. One of the best programs is in Milwaukee where meals are prepared from scratch in almost every school. Every school in Milwaukee offers the same lunch on a given day and no additional foods are sold a la carte.

572-76
SHRIMP, CANNED, FROZEN AND FRESH.
Instit Distrib 12 (4): 72, 74, 76, 78, 81. Apr 1976.
HD9000.1.I5
Canning, Food analysis, Food grades, Food preparation, Food preservation, History, Product development, Shrimp.
Abstract: The many benefits derived from the use of shrimp are described for foodservice operators. Discussions begin with a brief history of shrimp through the ages, followed by a listing of the numerous locations where shrimp are prevalent. Although the majority of all shrimp used in the institutional trade today are frozen, it is also available fresh and in cans. As one of the most popular seafoods served in foodservice operations, shrimp uses range from appetizers through salads and soups to a wide variety of entrees. Other areas highlighted include processing and grading and a table of nutrient ranges is also provided.

573-76
FOOD: THE NEW COLONIALISM?
Lloyd E Slater
Food Eng 48 (4): 63/Int-23. Apr 1976.
389.8 F737
Developing nations, Food misinformation, Food supply, Starvation, World food trade, World problems.
Extract: Three recent publications bring a key issue in world food development into sharp focus: Stephen Stockman's intriguing world food commodity data bank tabulation revealing hungry nations are actually exporting food; Robert Ledogar's new book on multinationals in Latin America showing how good intentions in food development often prove counter-productive; and Nick Erberstadt's recent article disclosing what he believes are major anomalies and false reporting on the so-called world food crisis. States simply, what these three disparate sources illuminate - the key issue they raise - is the New Colonialism of Food.

574-76
FOOD SERVICE SCIENCE.
Laura Lee W Smith, Lewis J Minor
Westport, Conn., Avi Pub. Co. 632 p. 1974.
TX943.S56 F&N
Chemical properties of food, Chemistry, Food analysis, Food composition, Food data sources, Food service, Food tables, content, Food technology, Nutritional value.
Abstract: A basic science reference textbook of collected papers is prepared for students enrolled in the schools of hotel, restaurant and insititutional management. Topics stress that limited training in natural and biological sciences dema-

575-76

ais a simple, useful description of those areas basic to the foodservice industry. Additionally, a basic understanding of the composition of foodstuffs and the relationships to the surrounding conditions can provide solutions to many problems that arise in a foodservice atmosphere.

575-76
SOUL FOOD: AMERICANA --- CULTURE, CUISINE, AND CUSTOMS.
Forecast Home Econ 21 (7): 19. Mar 1976.
321.8 F752
Cultural factors, Ethnic groups, Food beliefs, Food habits, Negroes.
Extract: A history of soul food as an Afro-American invention is offered for general public information. Highlighted topics include the origin of ingredients and cooking techniques of soul food, customs of the slaves regardng eating habits and recipe exchanging, food varieties available to the slaves, traditional festivities and celebrations, hardships that contributed to the culture, cuisine, and customs of the Afro-American.

576-76
SOYBEANS: THE MAGIC BEANSTALK (MOTION PICTURE).
Lawrence, Kansas, Centron Educational Films 11-1/2 min. sd. color. 16 mm. 1975.
TX391.S63 F&N AV
Food supply, Food technology, Legumes, dry, Plant protein, Soybean products, Soybeans, World problems.
Abstract: One of the nation's most important crops, the soybean, is just a word to most non-farmers. Yet soybeans, in some form, are an important part of daily meals, provide consumers with hundreds of useful products, and are leading the way toward solving the world's food shortage. The film shows junior high students in economic geography, social studies, home economics, and science classes how science and agriculture worked together to transform the little regarded soybean plant into a beanstalk almost magical in its usefulness.

577-76
STAN GUINN HAD A LEMON.
Food Management 11 (3): 49-51, 68, 70. Mar 1976.
TX341.F69
Cafeterias, College food service, Equipment, Serving equipment, Work flow.
Abstract: The importance of including foodservice management in the planning stages of a foodservice facility is illustrated by the descriptions of the foodservice facility at the University of Tennessee, Chattanooga. Some of the planning failures emphasized include a serving line which causes a "backline employee scramble", installed equipment was not feasible for ease of operation, and a poorly designed dishroom that had to function for two separate dining areas.

578-76
PROCEEDINGS.
Man/Food Equation Symposium, Royal Institution London, 1973
F Steel, A Bourne
London, Academic Press 289 p. 1975.
HB696.F6M3 1973 F&N
Food production, Food supply, Malnutrition, Starvation, World food trade.
Abstract: A symposium defining the need to find a solution to the pressing problem of the man/food equation is discussed. Several themes are given specific emphasis. The question is posed if we can ever feed adequately the present human population, and for how long. The second theme stressed examines in both a contemporary and historical context the natural constraints that restrict food supply. Alternative methods are then evaluated and are laid alongside the physiological needs of the human animal and the cost of changing our feeding habits.

579-76
STUDENT CONSCIOUSNESS ENDOWS $3-BILLION COLLEGE FOODSERVICE MARKET WITH MAJOR EMPHASIS ON VALUE AND NUTRITION.
Instit/vol Feeding 78 (6): 58-60. Mar 15, 1976.
TX1.I55
Catering, College food service, Fast foods, Food economics, Food preferences, School food service.
Abstract: Combining the appeal of fast-food merchandising with the economies of campus dining is cited as a solution to problems currently facing college foodservices. The main foodservice criticisms listed in a recent survey of students included monotony, slow lines, short meal hours, lack of fresh fruit and unimaginative Sunday suppers. College foodservices are urged to remember they are in the restaurant business - to offer greater meal options, more flexible hours, and value with economy.

580-76
STUDENT INVOLVEMENT.
Type A Topics p. 1-2. Mar 1976.
TX341.T9 F&N
School food service, School lunch programs, Student involvement, Student participation.
Extract: Increasing participation in school lunch programs by promoting student involvement is proposed to school lunch managers. Suggestions for treating students as individuals with valuable ideas and opinions include conducting student questionnaire surveys and forming student committees on food service progams.

581-76
I REMEMBER SCHOOL LUNCH; RECOLLECTIONS OF FORTY-FIVE YEARS IN SCHOOL FOOD SERVICE.
Louise Sublette
Martin, Tenn., S & S Book Co. 350 p. [1976].
TX945.5.S3559 F&N
History, School food service, Tennessee.
Abstract: A nostalgic account of a Tennessee school lunch program developing over a forty-five year period is provided to bring back memories to the old timers and cause the younger folk to appreciate their heritage. Impressions described include the hot-lunch cloakroom kitchen giving way to the central food service center, the State Department School Food Service staff growing from three specialists to eight, and the Tennessee School Food Service expanding from sixty to over 2,000 members.

582-76
ECONOMIC, PERSONAL VALUES, DEMOGRAPHIC SHIFTS WILL LIMIT NUMBER OF SUCCESSFUL NEW PRODUCTS.
Donald Sullivan
Food Prod Dev 10 (2): 36, 38, 40, 64, 66. Mar 1976.
HD9000.1.F64
Consumer economics, Demography, Economic development, Economic influences, History, New products, Prediction, Socioeconomic influences.
Abstract: The risks and difficulties associated with the development of new products are described as becoming greater. Solutions emphasize more long-range planning and identification of consumer needs in persuit of R and D studies. In addition, studying competition, raw materialavailability, production, and marketing costs is stressed in assessing a product's long-term profit quotient. Stress is also given to the idea that if the consumer is satisfied with a new product, everybody wins.

583-76
THE SUMMER FOOD SERVICE PROGRAM FOR CHILDREN: MAKING THE MOST OF YOUR SCHOOL FOOD SERVICE FACILITIES.
Type A Topics (unpaged). Mar 1976.
TX341.T9 F&N
School food service, Special Summer Food Service Program, Summer programs.
Extract: Providing Summer Food Service Programs for Children, similar to the National School Lunch and School Breakfast Program, is offered to school or district foodservices. Program sponsorship qualification requirements include financial and administrative responsibility for program operations, being a public or non-profit institution, foodservice offered on regular schedules, free and reduced-price meals offered to children meeting state income standards, meals served meeting USDA nutritional requirements, and supervisory and operational personnel adequate for monitoring and management.

584-76
SUPERMARKETS: TAKING OUT YOUR BUSINESS?
Instit/vol Feeding 78 (2): 48-49. Jan 15, 1976.
TX1.I55
Food service, Food service industry, Food stores, Sales volume.
Extract: Because of serious slumps in business, supermarkets are now hunting for new internal sources of revenue and foodservice appears to be the natural solution. Foodservice chains are advised of supermarket foodservice possibilities such as service delis, snack bars, and bakeries; how they compare in cost, quality, and service to restaurant foodservice; and general reaction of the foodservice industry to the supermarkets' innovations.

585-76
THEN TO NOW: ASFSA CELEBRATES ITS 30-YEAR HISTORY.
Sch Foodserv J 30 (6): 36-37. June 1976.
389.8 SCH6
American School Food Service Association, History, School food service, School lunch, School lunch programs.
Abstract: The 30-year celebration of ASFSA is highlighted with a chronological rundown of its major accomplishments. From its infant state of 300 members in 1946, ASFSA is described as having matured into an organization of size, influence, and diverse activities. Photos are also included which depict some of the changes that have occurred in the lunchroom over the past 30 years.

586-76
NUTRITION AND THE FOOD SUPPLY DURING THE REVOLUTIONARY PERIOD.
E Neige Todhunter
Food Technol 30 (7): 32, 34. July 1976.
389.8 F7398
Biochemistry, Dietary history, Nutrition knowledge, United States, Vitamins.
Abstract: Although there was no knowledge of nutrition in 1776, most people probably had an adequate nutrient intake, except for vitamin C. The major part of the diet during the revolutionary period was the foodstuffs native to the American continent. Sanitation was quite primitive,so fresh food did not keep. Transportation was difficult and food distribution limited. The development of biochemistry is briefly traced from Priestly's 1774 discovery of oxygen through the landmark vitamin discoveries of the first half of the 20th century.

587-76
BEEKEEPING: A FOOD SOURCE FOR DEVELOPING COUNTRIES.
G F Townsend
League Int Food Educ p. 1-3. Mar 1976.
TX341.L4 F&N
Africa, Agriculture, Developing nations, Food supply, Honey, Income.
Abstract: In developing countries, especially in Africa, beekeeping (apiculture) has long been a traditional or family occupation. However, in recent years, it has fallen off because of "progress". As well as providing a source of honey and beeswax, bees also aid in pollenation of plants. Stress is placed on encouraging beekeeping at the family level to add to food resources and to provide sources of income.

588-76
CONTINUED GROWTH IN THE FOOD SERVICE INDUSTRY.
James E Trevis
Cereal Foods World 21 (3): 118-119. Mar 1976.
59.8 C333
Convenience foods, Equipment, Fast food chains, Food service industry.
Abstract: The limitless and continued success of the foodservice industry is discussed for the consumer. The growth and prosperity tendencies recorded by government agencies reveal that these trends are due to the fast-food restaurant segment of the foodservice industry, increased usage of convenience foods in operations, more and better varieties of foodservice equipment available and utilized.

589-76
SPECIAL BRIEFING ON FOOD SUPPLIES AND FOOD PRICES.
U. S., Dept. of Agriculture
Washington 16 p. 1975.
HD9000.5.U52 F&N
Food economics and consumption, Food prices, Food production, Food supply, World problems.
Abstract: Reports on the world food situation for 1975, grain and meat outlooks for 1975-1976, farm price developments for 1972-1974 and forecasts for 1975, and a forecast of food supplies and prices for 1975. Graphs are included for wheat, coarse grain, and milled rice world trends. Farm and food price graphs are presented in addition to tables on 1974-1975 consumer, wholesale, and farm price indexes, and 1974-1975 per capita food consumption indexes.

590-76
FOOD ENOUGH FOR ALL: THE WORLD FOOD SITUATION IN PERSPECTIVE.
U.S., Dept. of Agriculture, Economic Research Service
[Washington, U.S. Govt. Print. Off.] 9 p. [1975].
HV696.F6U53 F&N (U.S. Dept. Of Agriculture. Agriculture Information Bulletin, No. 388)
Food consumption, Food production, Food supply, International programs, Marketing, World food trade.
Abstract: Solving the world food problem in a decade, as suggested by the World Food Conference in Rome in 1974, is described as a remarkable achievement if it can be accomplished. Discussions highlight that change for the better is, in fact, possible, but only to the extent that governments and individuals see the need for change and are willing to modify policies and actions which in the past have interfered with food production, marketing, and consumption. In addition, it is emphasized that long run food policies are needed to ensure that world food production is improved and the security of the world food supply is ensured.

591-76
THE SECRET OF AFFLUENCE.
U.S., Dept. of Agriculture, Office of Communication
[Washington] 17 p. illus. [1976].
HD1761.U5 F&N
Agricultural development, Economic influences, Farmers, Food supply, Productivity.
Abstract: Food and the farmer's role in its production are presented as the foundation upon which rests affluence in American society. Written for popular and educational reading, this brochure traces the rise of American economic and industrial power in terms of agricultural advancements and efficiency. Continuing affluence depends on meeting the greater productivity requirements of an increasing population.

592-76
THE FRESH APPROACH TO FOOD SERVICE (SLIDE).
United Fresh Fruit and Vegetable Association
[New York] Dudley-Anderson-Yutzy 43 slides. color. 2 x 2 in. [n.d.].
TX945.5.S35F7 F&N AV
Fruits, Merchandising, School food service, Vegetables.
With abridged script, speaker's script, 10 recipe sheets, and the association's "Fresh fruits & vegetables: a catalog of educational aids" 2d ed. 1975. 32 p.
Abstract: A workshop on merchandising fresh fruit and vegetables is prepared for the foodservice industry. The program consists of 43 color slides taken in various-level food operations across the country. Material storage, a variety of cooking and preparation methods, presentation of raw vegetables, and dishes combining fresh fruits and vegetables are shown. The emphasis throughout is on interesting but practical, economical merchandising ideas which can be adapted to a wide range of foodservice outlets.

593-76
NEMESIS TO THE IN-HOUSE CATERER?
Michael Warrior
Staff Welfare Catering p. 35. Jan 1976.
TX946.5.I5 F&N
Catering, Contract feeding, Food service industry, Food service management.
Extract: An interview with Michael Warrior of Sutcliffe Catering Co. Ltd. sheds some light on the present and future roles of contract catering. Questions and discussions included are the animosity of in-house caterers directed toward contract caterers, cost-effectiveness of the contract caterer, and the growth and expansion of contract catering services.

594-76
MELTING POT: A NUTRITIONAL POTPOURRI.
Susie Washington
Sch Foodserv J 30 (2): 25-26. Feb 1976.
389.8 SCH6
Ethnic groups, Foods, History.
Extract: The United States has often been called a melting pot of nationalities. Immigrants from all over the world landed on its shores during the period 1800-1850, bringing with them new customs, new idioms, and new foods. All this information and heritage provides students with a melting pot full of learning opportunities, especially in the area of food history of the era.

595-76
SOUTHERN PLANTATION: COTTON, CORNMEAL AND CHARM.
Susie Washington
Sch Foodserv J 30 (4): 43-46. Apr 1976.
389.8 SCH6
Activity learning, Culture, History, Nutrition education, Southern states.
Extract: Southern plantation life during the late 1800's is described for students of all age groups. Discussions highlight that southern plantation life revolved chiefly around its cotton-based agricultural economy and that cornmeal was the primary dietary staple. Because of its unique development and contributions to the nation's history, the South has a charming culture entirely its own. Also included are suggested classroom activities.

596-76
THE WAY I READ THE CARDS: ANNIE GALBRAITH, PRESIDENT/ ADA.
Food Management 11 (1): 28-31, 52, 54. Jan 1976.
TX341.F69
Administrative personnel, Dietitians, Food service management, Prediction.
Extract: An interview with hospital dietitian and President of the American Dietetic Association, Annie Galbraith, reveals some predictions for dietetic service in the future. Discussions emphasized include such areas as energy shortages, preventive health care, efficient management, and organized labor.

597-76
THE WAY I READ THE CARDS: ELSIE KING, PRESIDENT/ASFSA.
Food Management 11 (1): 40-44, 70-72. Jan 1976.
TX341.F69
Administrative personnel, Food service management, Prediction, School food service.
Extract: Elsie King, President of the American School Food Service Association, suggests some of the problems in 1976 that will be facing school foodservice directors. Some of the topics stressed are the low student participation in school lunch programs, plate waste, budget cuts in lunch programs, and upgrading management skills.

598-76
THE WAY I READ THE CARDS: KENT DOHRMAN, PRESIDENT/NACUFS.
Food Management 11 (1): 36-39, 50. Jan 1976.
TX341.F69
Administrative personnel, College food service, Contract feeding, Food service management, Prediction.
Extract: In an interview with Kent Dohrman, President of the National Association of College and University Foodservices and Associate Director of Food and Residential Services at the University of Illinois, a discussion of a few of the challenges that college and university foodservice directors face in 1976 is provided. Topics given emphasis are the increased competition and challenge from commercial foodservice chains like McDonalds, the unions, and contract service companies.

599-76
ILLUSIVE ROMANCE OF IBERIA... MAGNIFICO!
Steve Weiss
Instit/Vol Feeding 79 (4): 46-48. Aug 15, 1976.
TX1.I55
Chicken, Cookery, international, Eggs, Fish, Garlic, International foods, Recipes, Rice, Salads.
Abstract: A brief introduction launches an Iberian menu and the four accompanying recipes which each yield 30 portions: garlic soup with poached egg, saffron rice, codfish and bean salad, and chicken Spanish style (with ham, tomatoes, dry sherry, almonds and spices).

600-76
ALTERNATIVES TO PERIL.
P L White
Food Prod Dev 10 (4): 64, 66, 70, 110. May 1976.
HD9000.1.F64

601-76

Cancer, Food production, Food safety, Health beliefs, Nutritional adequacy.

Abstract: Because of such publicity on issues such as "fight cancer", the public today is afflicted with "cancerphobia" and preoccupation with chronic and degenerative diseases. People do not heed risks with tobacco smoking, use of alcohol, and lack of exercise; yet environmental safety is to be improved by such methods as proof of safety in food additives. A possible dim future is described when informed scientific judgment is lacking, and political health issues are decided upon. Finally, it is concluded that industry must inform the consumer about why products are as they are, and if data cannot be justified, that industry should cease from producing such products.

601-76
WORLD HUNGER CRISIS KIT: HOPE FOR THE HUNGRY.
World Without War Council
[New York] 1 v. [n.d.].
HV696.F6W6 F&N
Developing nations, Food supply, International programs, Malnutrition, Nutritional intervention, Starvation, World food trade, World problems.

Abstract: A kit of materials is provided on the world food crisis. Discussions begin with an introduction to the basic facts of the hunger crisis through a self-survey, a statistical study of the developed countries, and an indication of what would have to be given up by an Americansuburbanite to experience the standards prevalent in the fourth world. Other areas described include contending perspectives on the problem, major arguments against intervening action, and a wide range of substantive legislative proposals now being considered as aids in resolving the crisis.

602-76
THE XTH INTERNATIONAL CONGRESS OF NUTRITION.
Nutr Today 10 (4): 4-6. 1975.
RA784.N8
Conferences, Meetings, Nutrition, Nutritionists, World problems.

Abstract: A staff report provides the happenings of the Tenth International Congress of Nutrition. Discussions focus on the exchange of information and ideas of health professionals from around the world including Professor Uichi Ochi, Professor C. den Hartog, and Dr. G. Gopalan. Topics mentioned center on the achievements, problems, and prospects of nutrition prevalent in the world today.

603-76
THE YOUNG RICH & HOW TO FEED THEM.
Food Management 9 (12): 28-30, 58, 60, 70. Dec 1974.
TX341.F69
College food service, College students, Cultural factors, Food habits, Food preferences.

Abstract: How a college foodservice operation solves the problem of feeding rich college students is revealed. One area of concern is that rich students' tastes are more educated and sophisticated than that of average students. Solutions include serving meals with solid meat items rather than casseroles, a broad variety of foods, with no repetitions in an 8-week cycle, and offering specialty dinner "monotony breakers".

604-76
SOCIAL AND TECHNOLOGICAL CHANGES IN THE NEXT TWO DECADES AS THEY RELATE TO THE FOOD SERVICE INDUSTRY.
Herman E Zaccarelli
Boston, Mass., Cahners Books [7 l.]. [n.d.].
TX908.Z3 F&N
Food service industry, Social planning, Socioeconomic influences, Socioeconomic status.

Abstract: Information on the food service industry related to the socioeconomic changes likely to occur within the next two to three decades is provided to food industry management. Areas of change include family, aging, environment, government, business, human needs and relationships, urbanization, population, literacy, economics, institutions, planning and control, social concern, conflict, leisure time, technology, racism, education, and information.

605-76
1976 IFMA SILVER PLATE AWARDS: MEET FRANCES MCGLONE, R.D.
Food Management 11 (5): 32-34, 56, 60. May 1976.
TX341.F69
Biographies, Dietitians, Food service management, Management, School food service.

Abstract: Frances McGlone, 1976 outstanding foodservice director for Elementary and Secondary Foodservice, has been with Oakland Public Schools thirteen years. Summer feeding, handicapped and teen-parent programs, and a breakfast program are all included in her programs. McGlone feels lunch and breakfast programs should give a positive image to the student and outsider; she believes in nutrition education. Selling the breakfast program to the children is described as using clever menus, personal attention from staff and teacher involvement. Recognized as one of the most innovative, the program is an example of advance in the industry brought about by Frances McGlone.

606-76
THE 1976 SILVER PLATE WINNERS, WHY THEY WON, HOW THEY WON.
Instit Distrib 12 (4): 39-40, 42, 46, 48, 50, 52, 54, 56, 58, 61. Apr 1976.
HD9000.1.I5
Airline catering, College food service, Fast food chains, Food service, Hospital food service, Hotels, Institutional feeding, Restaurants, School food service.

Abstract: The International Food Service Manufacturers Association presented Silver Plate Awards to operators in eight cagetories of foodservice. Profiles are given of 1976 winners and their methods of operation. The eight categories cover the following areas: elementary and secondary schools, hospitals and health care, public and military institutions, contract and industrial feeders, fast service restaurants, colleges and universities, full service restaurants, and hotels and motor inns.

FOOD STANDARDS AND LEGISLATION

607-76
COST IMPACT OF FOOD REGULATIONS.
Howard E Bauman
Food Technol 30 (8): 50, 52, 54. Aug 1976.
389.8 F7398
Food cost, Food safety, Food standards and legislation, Food technology, Government role, Laws, Nutritional labeling, United States.

Abstract: There have been an increasing number of federal regulations placed on the food industry in the last twenty years. In addition, there is a proliferation of state laws that may even conflict with federal rules and thereby affect national marketing by a company. The author states that no one will argue legitimate health and safety issues. But most regulations are not in this category, and whenever this is the case, justified regulations should be assured.

608-76
SHALL WE LICENSE FOOD HANDLERS?
Berl Ben Meyr
J Environ Health 36 (3): 261-262. Nov/Dec 1973.
449.8 J824
Certification, Food service industry, Food service workers, Public health, Sanitation.
Reprinted from "The Sanitarian," May/June, 1946.

Abstract: An argument for inaugurating health examinations for all persons serving food to the public is promoted by the National Association of Sanitarians. The resolution states, in effect, that delegated representatives of an association of public health workers advocate a sanitation examination (not medical examination) of food handlers, including the operators of food establishments not for the absence or presence of a minimum of knowledge about food sanitation.

609-76
A LITTLE GUY FIGHTS BIG GOVERNMENT OVER TAXES.
Pete Berlinski
Restaurant Bus 75 (2): 80, 82, 88. Feb 1976.
389.2538 F82
Financial management, Food service industry, Legal problems, Restaurants, Taxes.

Extract: The problems faced by Nick Lamonica with the New York State tax collector on four counts of tax evasion may also be a source of concern for other small restaurant business operators. Due to tax examiners' lack of knowledge of the restaurant business, misinformation, and auditing errors, the government is forcing the small operator out. To survive, the operator needs a team of lawyers, accountants, tax experts, etc., which only the large chains can afford.

610-76
COLOR ADDITIVES: BOTCHED EXPERIMENT LEADS TO BANNING OF RED DYE NO. 2.
Philip M Boffey
Science 191 (4226): 450-451. Feb 6, 1976.
470 SCI2
Color in foods, Food additives, Food safety, Food standards and legislation.

Extract: A report on the incidents leading to the ban of Red No. 2 dye is described for the general public. Due to a mismanaged experiment on determining toxicity levels in rats injected with the dye, serious flaws have been uncovered in the FDA's system of evaluating tests. The incident has also given rise to the speculation of how many times in the past have other harmful products been granted the FDA approval due to invalid testing techniques.

611-76
COLOR ADDITIVES: IS SUCCESSOR TO RED DYE NO. 2 ANY SAFER?
Philip M Boffey
Science 191 (4229): 832-834. Feb 27, 1976.
470 SCI2
Color in foods, Food additives, Food safety, Food standards and legislation.

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Extract: A report on Red No. 40 dye, the successor to Red No. 2 dye, questions its safety in relation to human consumption and use in cosmetics. The main impact of the report discloses that Red No. 40 has not been subjected to the kinds of test experts consider necessary to establish its safety. Testing of the dye is considered inadequate because of the minimal number of tests conducted, the shortened testing period durations, and the years when the testing was conducted (1967-1969).

612-76
THE FEDERAL FOOD SERVICE PROGRAM.
William F Bower, A Sidney Davis
J Milk Food Tech 39 (2): 128-131. Feb 1976.
44.8 J824
Food service management, Food service training, Food standards and legislation.
Extract: FDA's Division of Food Service is concerned with food safety when food is offered for public consumption. Plans to accomplish this mission include achievement of national uniform regulations and enforcement procedures, evaluation of State programs, and technical assistance to State regulatory agencies. Proposed programs provide for training and certification for regulatory officials and quality assurance. In addition, developing a data processing system to aid program administration at the State level is planned.

613-76
IMPACT OF GOVERNMENT REGULATIONS ON THE FOOD INDUSTRY.
Ernest J Briskey
Food Technol 30 (5): 38, 40, 42-43. May 1976.
389.8 F7398
Food and Drug Administration, Food processing, Food production, Laws, Legislation, Regulations.
Abstract: Government regulations have many effects economic, sociologic, psychologic, and probably others. It is not realy known what the regulations cost the American public, but in the aggregate they pay a tremendous price. It is stressd that taxpayers and consumers deserve assurance that the benefits derived from regulations are worth the cost. Furthermore, emphasis is given to the fact that the food industry seeks regulatory guidance in dealing with problems affecting the public welfare and welcomes legislation to eliminate abuse, but there should also be sufficient checks and balances to guard against unwarranted and unnecessary protection from someone's imaginary problem.

614-76
AMERICA, THE GREAT FOOD MACHINE.
Earl L Butz
Food Technol 30 (8): 42, 46-47. Aug 1976.
389.8 F7398
Additives and adulterants, Food additives, Food cost, Food science, Food technology, Government role, Population growth, United States.
Abstract: In this address to the Institute of Food Technologists, the Secretary of Agriculture praises the food technology which has made it possible for Americans to spend less of their take-home pay on food than any other people. He is critical of those who condemn and would ban the use of additives, preservatives, and pesticides. He believes that if the government does not impede progress, America has the food production tools to meet the enormous challenge of feeding 7 billion people by the year 2000, thereby bringing an era of peace to the world.

615-76
FROM THE GROUND UP: BUILDING A GRASS ROOTS FOOD POLICY.
Center for Science in the Public Interest
Washington 137 p. [1976].
HD9006.C4 F&N
County programs, Federal programs, Food programs, Food standards and legislation, Marketing, Policy.
Extract: A handbook is provided for that portion of the general public wishing to reform the food policies of their city, county, or state. It covers issues ranging from developing effective nutrition education programs to repealing the state sales tax on food and barring corporations from engaging in agriculture.

616-76
ORGANIZING FOR NUTRITIOUS VENDED FOOD.
Center for Science in the Public Interest
Washington, D.C. 7 p. [1975?].
HF5832.C3 F&N
Consumer education, Consumer protection, Junk food, Organization, School food service, Vending machines.
Abstract: A campaign promoting the substitution of nutritious food for "junk foods" in public school vending machines is described for the public. Emphasis is given to the idea that school boards must either ban junk food such as candy bars, soda pop, and chewing gum from vending machines or do away with the vending service altogether. Also stressed is that the schools should be more concerned with students' health than with revenue brought in with junk food vending.

617-76
UPDATING FOOD COMPOSITION VALUES - A PROGRESS REPORT.
Carolyn A Chandler, Betty P Perloff
Nutr Program News p. 1-4. Sept/Dec 1975.
1.982 A2N955
Food composition, Food composition tables, Food tables, content, Nutrient content determination.
Extract: A report is prepared on how the Nutrient Data Research Center, Consumer and Food Economics Institute, and Agricultural Research Service make available up-to-date information on the nutrient content of foods. Nutritionists take findings of research on desirable nutrient intakes interpreted by the National Research Council in Recommended Dietary Allowances and kinds and amounts of nutrients interpreted in tables of food composition and develop plans promoting better health levels for people.

618-76
CURRENT REGULATORY STATUS OF FOODS FOR SPECIAL DIETARY USES.
Joginder Chopra
Am J Public Health 66 (4): 351-353. Apr 1976.
449.9 AM3J
Dietary supplements, Food and Drug Administration, Medical factors, Nutritional labeling, Recommended Dietary Allowances, Regulations.
Extract: Food and Drug Administration has redefined foods for "special dietary use". Such foods must supply a special dietary need that exists by reason of a physical or physiological condition; supply a vitamin, mineral, or other dietary property to supplement the diet by increasing total dietary intake; or meet a special nutritional need as the sole item of the diet. Conventional foods with added nutrients or foods for which nutritional claims are made will no longer be considered as foods for special dietary uses.

619-76
WHY FDA BANNED RED NO. 2.
Emil Corwin, Wayne L Pines
FDA Consumer 10 (3): 18-23. Apr 1976.
HD9000.9.U5A1
Additives and adulterants, Carcinogens, Color in foods, Coloring agents, Consumer protection, Food additives, Food and Drug Administration.
Abstract: The Food and Drug Administration banned use ofthe coloring agent Red No. 2 in food, drugs or cosmetics.Scientific evidence was equivocal as to its causing cancer in humans, but tests with rats showed a statisticallysignificant increase of cancer in female rats given high doses of Red No. 2. The law requires that before Red No. 2 can be used again, adequate data must be submitted to demonstrate its safety.

620-76
DO EGGS MAKE THE GRADE?
Consumer Reports 41 (1): 7-10. Jan 1976.
321.8 C762
Consumer education, Eggs, Food grades, Food quality.
Extract: The need for new labeling standards and procedures for eggs is advanced to the consumer. Discussions include present methods of grading and quality standards, the importance of grading, the cost and nutrition relationship, and tips on storage and cooking.

621-76
DRAINED WEIGHT ISSUE HEATS UP; INDUSTRY, CONSUMERS DISAGREE.
Food Eng 48 (4): 39. Apr 1976.
389.8 F737
Canned foods, Consumer attitude, Industry role, Labeling.
Abstract: Consumer affairs departments of several states, including New York and California, have endorsed FDA's drained weight labeling proposal. Reports indicate that industry and consumers disagree in view point over the proposal. Industry feels that the hidden costs involved in the labeling proposal will inevitably increase the consumer cost of food. On the other hand, consumer groups contend that it is the calculated rather than actual drained weight that will be used on the labels and this practice will prevent most of the anticipated cost increases.

622-76
NUTRITION LABELING - A NEW EDUCATIONAL TOOL.
N Neal Dunning
School Health Review 5 (3): 12-15. May/June 1974.
LB3401.S35 F&N
Labeling, Nutrition education, Nutritional labeling.
Abstract: Nutrition labeling on processed food provides information for the consumer as well as an educational tool for elementary and secondary teachers. When labeling became compulsory in 1974, a standard format was required. Calories, amounts of protein, carbohydrate and fat must be listed; also, percentages of daily requirements (using U.S.R.D.A. standards) of protein, vitamins A and C, thiamine, riboflavin, niacin, calcium and iron. Amounts of twelve other vitamins and minerals may also be listed.

623-76
MENU CLAIMS FOUND ERRONEOUS.
Raymond Edgerly, Robert Merryman
J Environ Health 38 (2): 84-86. Sept/Oct 1975.
449.8 J824
Advertising, California, Consumer protection, Laws, Legislation, Menu design, Merchandise information.
Abstract: Orange County, California, Division of Environmental Health is conducting a comprehensive survey of all restaurant menus as to their compliance with truth in advertising laws. An advertisement is described as false if it is false or misleading in any particular. The initial survey is being conducted by a district environmental health sanitarian during his routine inspections. Questionable items on menus are compared to the food products in their shipping containers. If discrep-

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624-76

ancies are found, the sanitarian advises the operator of the violations and a specified time to correct them. Typical violations are listed.

624-76
FOOD LABELING; A CASE STUDY OF A MILK CONCENTRATE AND FEDERAL PRODUCT AND LABELING REGULATIONS.
Evaporated Milk Association
[Washington] 15 p. [1974?].
KF1620.M5F6 F&N
Canned foods, Evaporated foods, Milk, Nutrient requirements, Nutritional labeling, Regulations.
Abstract: The identity standard for evaporated milk has been subject to Federal regulation since 1923. From time to time modifications in standards have provided nutritional advances in the product and for the consuming public. The 1973 FDA proposal for revising identity standards of milks and creams is excerpted and illustrates the procedural stages it must pass through prior to publication of final action by FDA.

625-76
PROTEIN SUPPLEMENT HEALTH HAZARDS AND MARKETING DECEPTIONS: A STAFF REPORT TO THE FEDERAL TRADE COMMISSION.
Federal Trade Commission, San Francisco Regional Office
[Washington, U.S. Gov't. Print. Off.] 112 p. [1975].
TX553.P7F4 F&N
Consumer protection, Health misinformation, Labeling, Legislation, Nutritional labeling, Proteins, Supplements (Nutrient).
Extract: A report is offered on an industry-wide investigation of possible "misrepresentations or unfair or deceptive nondisclosures concerning the contents, efficacy and safe or proper use" of protein supplements offered for sale in the United States. Results of the investigation recommend promulgation by the Federal Trade Commission of a proposed rule prohibiting a variety of unfair and deceptive practices and requiring certain affirmative disclosures in the advertising and labeling of protein supplements.

626-76
DRAINED WEIGHT UPDATE: PROBLEMS AND COMPROMISES.
Ellen Firstenberger
Food Prod Dev 10 (6): 76, [80]. July/Aug 1976.
HD9000.1.F64
Fruits, Merchandise information, Regulations, Standards, Vegetables.
Abstract: FDA's regulatory proposal on drained weight labeling is in answer to the Consumers Union petition of 1973, and establishes drained weight labeling for canned fruits and vegetables only, since insufficient data is available on frozen fruits and vegetables. To gather more data on the costs and benefits of this proposal, FDA has accepted comments, both in favor of, and against, and has requested further economic information to aid in its decision whether or not to issue a final regulation on drained weight labeling. Consumers presently view price and brand name as the most important considerations in their purchases.

627-76
FOOD ADVERTISING RULE WOULD CONFUSE, NOT EDUCATE CONSUMER.
Food Prod Dev 10 (3): 86, 89-90. Apr 1976.
HD9000.1.F64
Advertising, Consumer education, Federal Trade Commission, Nutrient sources, Television.
Abstract: The amount of actual nutrition information gleaned by the consumer from food advertisements produced according to FTC's proposed rule on Food Advertising is discussed. According to a New York advertising agency, the Trade Regulation Rule "would not be a positive step in resolving any nutrition problems which may exist but would have negative consequences".

628-76
AN OUTLINE OF FOOD LAW: STRUCTURE, PRINCIPLES, MAIN PROVISIONS.
Alain Gerard
Food and Agriculture Organization of the United Nations, Legislation Branch, Animal Plant and Food Legislation Section
Rome, Food and Agriculture Organization of the United Nations
05 p. 1975.
KF3875.G4 F&N (Food and Agriculture Organization of the United Nations Legislative Study no. 7)
Food processing, Food production, Food standards and legislation, Laws, Marketing.
Extract: A study on food law proposes a rationally conceived legislative edifice; based on a homogeneous and coordinated set of principles considered as ideal by themselves and designed to serve practical ends for the general public. Considerations emphasized include legal problems with food production, processing and marketing; the importance that laws keep pace with social, economic, scientific, and technological conditions; and the identification of fundamental principles that ought to govern food laws.

629-76
TRUTH IN MENU LAWS: "TO THINE OWN SELF BE TRUE".
Leon Gottlieb
Restaurant Bus 75 (5): 30, 32, 36, 300. May 1976.
389.2538 R82
Food service, Food standards and legislation, Food substitutions, Laws, Legislation, Menu design, Menu planning, Regulations, Vocabulary.
Abstract: "Truth in menu" laws are being considered in many states. One such law was passed in California. The food service operator must list minor items giving specific descriptions such as "imitation hamburger". This limits the operators' right to romanticize food and to differentiate his food from competitors. Suggested advice includes being fair to customers and at the same time standing up for rights to describe food as wished, not as dictated to by the state government. This may limit passage of new laws.

630-76
FOOD SAFETY: FACT OR FICTION; THE NEED FOR A MULTI-DISCIPLINE, NATIONAL PROGRAM.
Eugene Grisanti
Food Prod Dev 10 (6): 36-38. July/Aug 1976.
HD9000.1.F64
Additives and adulterants, Food additives, Food safety, Legislation, Program evaluation, Testing.
Abstract: In order to assure the safety of our food, we must arrive at a realistically honest concept of safety, steadfastly maintained by both government and industry. We must deal with the food ingredient safety issue, not on the basis of absolute safety, but in terms of the safety of the food as a whole. We must establish a program with input from industry and the consuming public and maintain its integrity by operating on a systematic scientific basis with no undue pressures from politicians, industry or consumer activists.

631-76
REGULATING VITAMINS AND MINERALS.
Harold Hopkins
FDA Consumer 10 (6): 10-11. July/Aug 1976.
HD9000.9.U5A1
Consumer economics, Food and Drug Administration, Government role, Labeling, Laws, Merchandise information, Minerals, Vitamins.
Abstract: Under a new amendment to the Food, Drug, and Cosmetic Act, the Food and Drug Administration: (1) Cannot set maximum potencies for the vitamin and mineral products covered. (2) Cannot classify such products as drugs solely because their potencies exceed those FDA deems nutritionally useful. (3) Cannot limit the kinds and numbers of vitamin-mineral combinations offered. (4) Cannot prohibit the listing of non-vitamin or non-mineral substances as ingredients in such combination products. FDA plans to publish its revised regulations on Oct. 1, 1976.

632-76
GETTING SPECIFIC ABOUT FATS AND OILS.
Harold Hopkins
FDA Consumer 10 (2): 12-14. Mar 1976.
HD9000.9.U5A1
Fats and oils, Labeling, Laws, Nutritional labeling.
Abstract: A new regulation requires that instead of generalized names such as animal fat, vegetable oil, and shortening, labels on processed food will have to tell consumers the common or usual name of the fats and oils in the product, such as lard, or coconut oil, or a shortening made of beef fat and soybean oil. Additionally, with the new FDA regulations, consumers will also find more specific information on labels of various milk and egg products.

633-76
RECOMMENDED DIETARY ALLOWANCES FOR INFANTS.
Derrick B Jelliffe, Aaron E Ifekwunigwe, E F Patrice Jelliffe
Ecol Food Nutr 4 (1): 53-55. 1975.
TX341.E3
Child nutrition, Infants (To 2 years), Recommended Dietary Allowances, Supplements (Nutrient), Vitamins.
Abstract: A commentary on recommended dietary allowances for children is provided. The emphasized point of view indicates that nutrients should be ingested in foods, both natural and commercially enriched. If and when, vitamin supplements are needed for children, it is then necessary to determine, for the particular culture, dietary pattern, and climate, which are required, why, when, for how long and in what least costly preparation.

634-76
NEW LEGISLATION FOR CHILD NUTRITION PROGRAMS.
Dianne D Jenkins
Food Nutr 6 (1): 2-5. Feb 1976.
aTX341.F615
Child nutrition programs, Legislation.
Extract: The major changes in child nutrition legislation - namely, P.L. 92-105 - are discussed for school foodservice operators. The four innovations are a redefinition of schools and an extension of the lunch program beyond schoolsto places like orphanages and homes for the mentally retarded, making the breakfast program available to any school that needs it, solving the problem of food waste in high schools, and making reduced-price meals available to more children.

635-76
NUTRITIONAL TRR OR GOVERNMENT STYLE ALPHABET SOUP.
Jerome J Jenko
Cereal Foods World 21 (6): 245-246, 268. June 1976.
59.8 C333
Federal government, Federal Trade Commission, Labeling, Laws, Legislation, Nutritional labeling.
Abstract: An update is provided on the Food Advertising Trade Regulation Rule (TRR) as proposed by the Federal Trade Commission on November 11, 1974. Two versions of the TRR, as publis-

hed by the FTC, are designed to cover various nutritional claims made in food advertising. The major differences between the Commission and staff versions is the voluntary versus mandatory nutritional information required to be disclosed. Discussions conjecture that it would be a dangerous precedent to establish to force advertisers to use brand advertising as a means of educating the consumer.

636-76
FOOD COST, FARM POLICY, AND NUTRITION.
Desmond A Jolly
J Nutr Educ 8 (2): 56-58. Apr/June 1976.
TX341.J6
Federal government, Food cost, Food supply, Laws, Legislation, Nutrition policy.
Extract: Nutrition is a prime determinant not only of physical well being but also of macro-economic growth and sociological health of society. In the past, nutritional status has mainly been correlated with individual preference and expenditure patterns. But in view of the significant impact of public policy on food availabilty and prices, nutrition educators need to focus more directly on the role of the public. The Agricultural Adjustment Act has reduced production and marketing of foodstuffs since 1938 to the nutritional detriment of millions of Americans. Even with a new policy, there are still some questions which only can be dealt with by an explicit national food/nutrition policy.

637-76
LABELS THAT SPILL THE BEANS.
FDA Consumer 10 (1): 4-9. Feb 1976.
HD9000.9.U5A1
Canned foods, Consumer education, Food standards and legislation, Labeling.
Extract: Because you cannot see through tin, consumers don't know how many peas or peaches are in a can, and the weight shown on the label is not much help either because it includes the liquid in which the product is packed. Now FDA has proposed that consumers be told the weight of the solid food. That is what is meant by "drained-weight labeling".

638-76
TEN FALLACIES ABOUT FDA.
Timothy Larkin
FDA Consumer 9 (9): 21-28. Nov 1975.
HD9000.9.U5A1
Advertising, Consumer protection, Drug standards, Food additives, Food and Drug Administration, Food safety, Labeling, Nutritional labeling, Price controls.
Abstract: Many consumers have misconceptions as to the Food and Drug Administration's programs, power, nature and authority. Fallacies include belief that FDA guarantees safety of food, drugs and cosmetics completely; recalls unsafe or mislabelled food or drugs; assures consumers, because of nutritional labeling, all food for sale meets minimum nutritional requirements; and controls drug prescriptions by labeling. Actually, FDA's authority has limitations. Explanationsare given of what FDA can and cannot do.

639-76
LEGISLATION FOR NUTRITION: IT DEPENDS ON YOU.
George Miller
J Nutr Educ 8 (1): 8, 10. Jan/Mar 1976.
TX341.J6
Laws, Legislation, Nutrition, Nutrition policy, Nutrition programs, School lunch programs.
Extract: The keynote address of Representative George Miller to the Society for Nutrition Education Eighth Annual Meeting in San Diego, August 1975, is presented.Highlights of the address stress that legislators rely strongly on the nutrition "movement" for background information and evidence to back up nutrition legislation.

640-76
HOW SAFE IS SAFE? THE DESIGN OF POLICY ON DRUGS AND FOOD ADDITIVES.
National Academy of Sciences
Washington 241 p. 1974.
RS189.N63 F&N (National Academy of Sciences. Academy forum no. 1)
Drug standards, Drugs, Food additives, Food and Drug Administration, Policy, Regulations, Safety.
Extract: A discussion of the design policy on drugs and food additives is provided to all relevant constituencies from the Forum held at the National Academy of Sciences on May 15, 1973. The successes as well as the failures of communication around this controversial subject are explored in a public arena. No definitions are offered, however, a clarification of many of the problem areas surrounding the subject is presented with respect to policy and fact.

641-76
WASHINGTON REPORT ON FOOD LABELING.
Colin Norman
Nutr Today 13 (3): 28-29. 1975.
RA784.N8
Educational programs, Food and Drug Administration, Labeling, Nutrition education, Nutritional labeling.
Extract: Nutrition labeling is becoming the vehicle for an effective nutrition education program by the Food and Drug Administration. A seasoned Washington observer surveys the obstacles in the road ahead, such as the standardization of serving sizes, labeling regulations, and promotion of worthless food.

642-76
COMMON/USUAL NAME REGULATIONS RESTRICT INNOVATION.
Mary T O'Brien, Richard D McCormick
Food Prod Dev 10 (1): 30, 32, 34. Feb 1976.
HD9000.1.F64
Food industry, Food standards and legislation, Government role, Nutrition policy, Nutritional labeling, Vocabulary.
Extract: Comments on the growing inconsistency and lack of validity and reliability in recent FDA common or usual name regulations are made for general public interpretation. The concensus of opinion indicated that government and industry alike must look at proposed regulations in relation to one another and with an eye to future regulatory schemes and to the future of product development and innovation.

643-76
YOUR FOOD; A FOOD POLICY BASEBOOK.
Ohio State University, Cooperative Extension Service
Columbus, Ohio 67 p. illus. [1975].
HD9006.6.Y6 F&N (National Public Policy Education Committee. Publication no. 5)
Food economics and consumption, Food production, Food standards and legislation, Policy, Politics, World problems.
Abstract: The food situation, issues, and some policy choices are described for extension specialists, field staff, and lay leaders in conducting food policy education programs. Discussions emphasize the food situation as it effects the domestic and world conditions and the policy making process. Also provided is some guidance in thinking about and evaluating the diversity of opinions and solutions proposed to the current problems of food, hunger, and prices.

644-76
INCONSISTENCIES IN FDA'S APPLICATION OF THE TERM "IMITATION".
N P Sarett
Food Prod Dev 10 (1): 26, 28. Feb 1976.
HD9000.1.F64
Food and Drug Administration, Imitation foods, Nutrition policy, Nutritional adequacy, Nutritional labeling, Vocabulary.
Extract: The regulations regarding FDA's new policy for applying the term "imitation" to foods is discussed as well as defining the conditions under which this term need not be applied. These regulations are designed to allow newfoods which are nutritionally equivalent to foods they simulate to be marketed without the "imitation" label. However, problems are occurring in that some products which are nutritionally inferior are now marketed as nutritionally equivalent.

645-76
FOOD DEVELOPMENT - INNOVATION OR STAGNATION.
Murray D Sayer
Food Technol 30 (8): 64, 66-69. Aug 1976.
389.8 F7398
Dairy food substitutes, Filled milk, Food analogues, Food and Drug Administration, Food technology, Government role, Margarine, Plant protein.
Abstract: In order to provide the best possible choice of of foods, the U.S. must adopt policies which encourage research and innovation as much as possible. The author reviews government policies, past and present, which he believes have hindered food product development. Margarine, filled milk, meat analogs, and non-dairy whipped toppings, creamers, and dressings, are among the examples discussed. The authority of the Food and Drug Administration is held to be too broad and a plea is made for the removal of "unnecessary economic barriers.".

646-76
PROGRESS TOWARDS A NATIONAL FOOD POLICY - ITS IMPLICATIONS.
Kenneth Schlossberg
J Am Diet Assoc 68 (4): 326-329. Apr 1976.
389.8 AM34
Federal government, Government role, Laws, Nutrition policy, Nutrition programs.
Abstract: A report outlines the thinking of the Senate's Select Committee on Nutrition and Human Needs on a U.S. food policy. Some of the questions clarified include: what should a government-backed national food policy encompass; how broad should it be; and what form should its adminstrative organization take. In addition, proposals for programs to solve thes questions are also discussed.

647-76
POLITICS VS SCIENCE IN FOOD ADDITIVES REGULATION.
Arthur T Schramm
Food Technol 30 (8): 56, 58, 60, 62. Aug 1976.
389.8 F7398
Carcinogens, Consumer attitude, Consumer protection, Flavorings, Food additives, Food and Drug Administration, Government role, Labeling.
Abstract: Regulatory decisions should be based on scientific fact, not political expediency. The author maintains that the Congress and the Food and Drug Administation have often overreacted to the attacks on food additives made by consumer activists. These attacks are held to be frequently incorrect, unfair, and misleading,and have resulted in an unwarranted consumer fear of food additives. The labelling statutes of the FDA are criticized, as is its handling of the Red No. 2controversy. The need for better communication between government,

industry, academia, and the public is stressed.

648-76
EDUCATORS, REGULATORS, INDUSTRY DISCUSS PRODUCT DEVELOPMENTFOOD SAFETY PROBLEMS.
A E Sloan
Food Prod Dev 10 (6): 66, 68, 72. July/Aug 1976.
HD9000.1.F64
Additives and adulterants, Consumer protection, Food additives, Food and Drug Administration, Legislation, New foods, Open dating, Regulations.
Abstract: On May 4, 1976, 300 industry representatives met at the University of Minnesota's St. Paul campus to discuss current concerns over the increasing number of food regulations, at a conference on The Food Protection Paradox. While many consumers feel current protection is inadequate, producers point out the increased cost of compliance with the miriad of regulations, handed down by over 50 regulatory agencies of the Government. Many problems and proposed solutions were discussed including the Consumer Food Act of 1975 (S.641) which has passed the Senate and due for action in the House of Representatives.

649-76
FOOD PROCESSORS AND OPEN DATE LABELING.
Eileen F Taylor
Natl Food Situation p. 27-31. Feb 1976.
1.941 S2F73
Food processing, Labeling, Open dating.
Extract: Two-fifths of the food processors responding to a 1973-ERS survey on date labeling said they have open dates for consumer use on some offered products. The pull date was the most used type of date, but seldom was the meaning of the date explained to the shopper. Fluid dairy products were most likely candidates for open date labeling, followed by other dairy products, meat, poultry, and fish.

650-76
1975 FOOD PRICE STUDY, PART 1, FOOD PRICES: THE FEDERAL ROLE; HEARINGS...NINETY-FOURTH CONGRESS, FIRST SESSION... SEPTEMBER 30 AND OCTOBER 1, 1975.
U.S., Congress, Senate
Washington, U.S. Gov't. Print. Off. 198 p. 1975.
KF26.5.N8 1975 Pt.1 F&N
Food industry, Food prices, Government role, Research.
Extract: A report on the Select Committee on Nutrition and Human Needs hearings offers an examination of the Federal Government's role regarding food prices. Testimonies heard on September 30 and October 1, 1975 included those of the Department of Agriculture and the Federal Trade Commission on food price spread as well as experts in the economics of the food industry on the relationship between declining food industry competition and rising food prices.

651-76
1975 FOOD PRICE STUDY, PART 4, ECONOMIC ORGANIZATION OF THE MILLING AND BREAD INDUSTRY.
U.S., Congress, Senate, Select Committee On Nutrition and Human Needs
Washington, U.S. Gov't. Print. Off. 145 p. 1975.
KF26.5.N8 1975 Pt.4 F&N
Breads, Food industry, Food prices, Milling, Statistical data.
At head of title: 9th congress, 1st session, Committee print.
Extract: An analysis of bread prices is offered in a report by the Select Committee on Nutrition and Human Needs. Examination of economic structure and level of competition is shown within the flour milling and bread baking industries and trends in economic growth and accompanying market power are analyzed. Emphasis focuses on anti-competitive behavior in the baking industry and the effects of anti-trust laws and the regulatory process upon firms found in violation of Federal laws.

652-76
1975 FOOD PRICE STUDY, PART 2, A QUESTIONNAIRE APPROACH TO DETERMINE FOOD PRICE FACTORS.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Gov't. Print. Off. 294 p. 1975.
KF26.5.N8 1975 Pt.2 F&N
Food industry, Food prices, Government role, Questionnaires, Research.
At head of title: 94th congress, 1st session, Committee print.
Extract: A report is provided on the questionnaire approach developed by the Select Committee on Nutrition and Human Needs for determining food price factors. The result of this method of approach indicated that only a new data base on food costs, assembled by means of comprehensive questionnaires, can settle the issues of responsibility and justification for food price increases.

653-76
NUTRITION AND HEALTH WITH AN EVALUATION OF NUTRITIONAL SURVEILLANCE IN THE UNITED STATES.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Gov't. Print. Off. 256 p. 1975.
KF26.5.N8 1975 F&N
Health, Nutrition, Nutrition policy, Nutritional status, Nutritional surveys.
At head of title: 94th congress, 1st session, Committee print.
Extract: A report on staff studies intended to set objectives for U.S. food and nutrition policy, emphasizes the importance of America's self-knowledge about its nutritional health; more specifically, the availability of nutrition evaluation and counseling to individuals and the adequacy of our national nutrition monitoring system. The bureaucratic and political problems of applying nutritional health considerations to food policy are also examined.

654-76
1975 FOOD PRICE STUDY, PART 5, A PRELIMINARY EVALUATION OF USDA'S FARM TO RETAIL PRICE SPREAD SERIES.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Gov't. Print. Off. 49 p. 1975.
KF26.5.N8 1975 Pt.5 F&N
Food prices, Government role, Marketing, Research, Retailing.
At head of title: 94th congress, 1st session, Committee print.
Extract: A report is provided on USDA's attempt to makemore precise estimates on retail price spreads and cost components for a variety of individual products. Results indicate that these estimates are little better than educated guesses in many cases. To illustrate some of the difficulties inherent in accumulating and evaluating specific spread data, the cost components of six product groups have been chosen for analysis.

655-76
1975 FOOD PRICE STUDY, PART 3, CONCENTRATION IN THE BEEF INDUSTRY.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Gov't. Print. Off. 22 p. 1975.
KF26.5.N8 1975 Pt.3 F&N
Beef, Food industry, Food prices, Government role, Marketing, Statistical data.
At head of title: 9th congress, 1st session, Committee print.
Extract: A study compares the relationship between price and slaughter in two wholesale beefmarkets (live price and carcass price) in 1970 and 1974. Conclusions from the analysis of this data (although complicated by statistical aberrations) are included as well as an analysis of the effect of grain prices on live cattle prices, and a comparison of market relations in rising and falling markets.

656-76
WE WANT YOU TO KNOW ABOUT TODAY'S FDA.
U.S., Food and Drug Administration
[Washington, U.S. Gov't. Print. Off.] [6] p. [1974].
HD9000.9.U505 F&N
Consumer education, Food and Drug Administration, Government role.
Abstract: What does the FDA do? What is its legal authority? What laws authorize its activities? Where is it located? What is the consumer's respnsibility toward the effective working of the FDA? These are some of the questions answered in a brief overview of the FDA. Directions for obtaining more detailed information on FDA organizations and activities are given.

657-76
THE ROLE OF THE FEDERAL GOVERNMENT IN HUMAN NUTRITION RESEARCH.
U.S., Library of Congress, Congressional Research Service
Washington, U.S. Gov't. Print. Off. 112 p. 1976.
KF26.5.N8 1976a F&N
Federal programs, Legislation, Nutrition, Research needs.
At head of title: 94th Congress, 2d session. Committee print.
Abstract: A useable assessment of Federal support for human nutrition research is offered for use by the U.S. Senate. The report examines human nutrition research in five categories: nutrient requirements, food composition, measurement of nutrition status, diet and its relationship to disease, and metabolic defects. In addition, it is concluded that Federal human nutrition research is inadequate in the light of increasing challenges confronting nutrition science.

658-76
USDA RULES REDEFINE MEAT, SET NUTRITION LEVELS FOR SOME PRODUCTS.
Food Prod Dev 10 (6): [44]. July/Aug 1976.
HD9000.1.F64
Meat, Meat by-products, Meat products, Meat specifications, Standards.
Abstract: With the intention of controlling the nutritional value and quality of meat products while utilizing new ingredients and processing technology, USDA has proposed regulations redefining "meat" and permitting the manufacture of products from mechanically deboned and high or low temperature rendered meats. The Department also published interim standards covering production of combination cured pieces of meat and non-meat protein products, affecting "manufacturing" meat, not steaks, roasts, chops, etc. USDA estimates that use of mechanical deboning could add approximately one billion pounds of meat to the U.S. Food supply.

659-76
WEST VIRGINIA BANS 4 PRODUCTS FOR SALE IN SCHOOL LOCATIONS.
Vending Times 16 (2): 1. Feb 1976.
HD5483.V4
Child nutrition, Commercial food service, Food habits, Legislation, Nutritional status, Vending machines.
Abstract: The proposal to ban the sale of non-nutritious foods

during the school day in all the public schools in West Virginia is discussed. Discussions stress that healthful foods should be substituted for candy bars and the like as well as concern over the loss of funds from vending machine commissions.

660-76
PLAYING POLITICS WITH OUR FOOD.
Julie Woodman
Instit/vol Feeding 78 (9): [118-119, 145]. May 1, 1976.
TX1.I55
Consumer protection, Food industry, Food misinformation, Food products, Laws, Legislation.
Abstract: Politics and misinformation regarding the food industry are presented to the consumer. Discussions highlight that it would take a good year to catalog the misinformation, the contradicting claims, the partial information, the theorizing, and the speculation that is presented as established fact about food and agriculture and to sift out those few which are real problems requiring real solutions. It is further stressed that despite all the consumer protection legislation, all products can be a potential hazard for some people under certain conditions.

MANAGEMENT AND ADMINISTRATION

661-76
FOOD AND BEVERAGE COST PLANNING AND CONTROL PROCEDURES.
Carl H Albers
American Hotel and Motel Association, Educational Institute
East Lansing, Mich. 150 p. 1974.
TX911.3.F5A4 F&N
Beverages, Food cost analysis, Food service management, Food service training, Food standards, Foods, Management development, Planning.
Abstract: A text for students and food and beverage personnel is provided to develop their knowledge and understanding of the concepts associated with the control of food and beverage. Designed to be accompanied by a Student Manual, the text discusses the purpose of controls and various functions, calculation of standard costs and computing actual costs, and special controls. In addition, the principles of the managerial approach to food and beverage cost accounting is revealed.

662-76
AMBASSADOR COLLEGE FIGHTS INFLATION.
Food Management 9 (11): 52-54, 92. Nov 1974.
TX341.F69
College food service, Cost effectiveness, Expenditures, Financial management, Food service management, Organic foods.
Abstract: Ambassador College, Pasadena, California, is proving that organic food service, although prescribed by their religious beliefs, is getting too expensive to maintain. The facility has cut back in organic food purchases as well as kitchen and food service staff. Factors contributing to the cutbacks include organic food price hikes and unavailability of certain organic foods on the west coast.

663-76
A SCIENTIFIC AND DEMOCRATIC APPROACH.
Joseph L Balintfy
Cornell Hotel Restaurant Admin Quarterly 17 (1): 33-39. May 1976.
TX901.C67
Budget procedures, College food service, Computer applications, Food preference measures, Food service management, Food service technologists, Menu planning, Nutritional quality.
Extract: An intriguing theses is presented on the use of mathematical models to optimize menu selections within the constraints imposed by diners' preferences, nutritional requirements, and budgetary limitations. The suggestion is offered that the best area in which to test this proposition is not in volume feeding for captive groups in hospitals or penal institutions, but in college foodservice management, where the skilled personnel and computer capacity necessary for implementation are readily available.

664-76
COMPUTERIZED HOSPITAL INFORMATION SYSTEMS AND THE DEPARTMENT OF DIETETICS.
Marion J Ball, Stanley E Jacobs
J Am Diet Assoc 68 (1): 42-44. Jan 1976.
389.8 AM34
Computer applications, Data analysis, Data processing, Dietetics, Hospitals, Information systems, Patient care, Recordkeeping.
Abstract: Hospital information systems today utilize computers and service many departments. Level 1 systems cover data collection and message switching. More sophisticated Level 2 systems maintain patient medical records. Dietitians can also utilize the Level 2 system for entering notes into the patient records as well as menu planning, inventory control and other dietary applications. A list of hospitals is given having Level 1 and Level 2 computer systems.

665-76
UNIFORM FOOD SERVICE MANAGEMENT SYSTEM; FINAL REPORT.
Robert M Berkeley, Jack G Holland
Fort Lee, Va., Logistics Studies Office, Institute of Logistics Research. U.S. Army Logistics Management Center 81 p. 1974.
TX946.B4 F&N
Food service management, Institutional feeding, Management systems, Military food service.
U.s. Army Material Command. Logistics Studies Office Project no. 309.
Extract: An analysis of the food service operation including the procedures and organizations which inhibit an optimum food service management system within the Office of the Secretary of Defense and the military departments is provided to management. Recommendations are made for the establishment of a uniform food service management system in the Department of Defense which will be responsive to present day requirements in food service operations. Charts and tables are included.

666-76
CLIMBING THE LATERAL LADDER TO SUCCESS.
Jerome Berkman
Food Management 9 (12): 21-22. Dec 1974.
TX341.F69
Food service, Motivation, Work attitudes, Work experience.
Abstract: The problems of the entry level foodservice worker and career opportunity possibilities are discussed for management. A possible solution includes supplementing the vertical career ladder with a lateral one to solve job shortages for qualified employees. Recognition and reward for a job well done is also cited as a career opportunity alternative.

667-76
IS CHEAP LABOR TOO EXPENSIVE?
Pete Berlinski
Restaurant Bus 75 (7): 76, 78, 80, 129. July 1976.
389.2538 F82
Cost effectiveness, Food service management, Food service workers, Industrial relations, Labor unions, Wages.
Abstract: Foodservice executives are finding that well-paid, qualified workers cost less in the long run than low-paid, inexperienced help. In the last few years, restaurant chains have also provided hourly workers with improved benefit packages. Impetus in this has come in part from Federal legislation and labor union pressure. Unionization has met with some resistance from fast food executives who see it as leading to difficulties in manpower scheduling, reduced productivity, and increased labor costs. Methods for dealing with labor organizers are discussed.

668-76
DEVELOPING DEPARTMENTAL STANDARDS.
Charles E Beyer, Pauline Buchanan
Cereal Foods World 21 (3): 114-117. Mar 1976.
59.8 C333
Financial management, Food service management, Hospital food service, Purchasing, Standards.
Abstract: The need to provide improved personalized services, increased productivity, and better management effectiveness with reduced costs is discussed for health care institutions and their food service facilities. Primary emphasis is given to the idea that there is a need for establishing specific standards by which the effectiveness of management techniques can be evaluated and use of these standards be included in the departmental "Policy and Procedures Manual".

669-76
SO THEY MADE YOU A SUPERVISOR.
James M Black
Santa Monica, Calif., Assignments in Management 27 p. 1969.
HD31.B6 F&N
Management, Management development, Supervisors.
Abstract: Tips for the newly-appointed supervisor are provided in a basic guide to management practices. Primary emphasis is given to the idea that leadership is the key to supervisory achievement. Discussions also center on management responsibilities of planning, organizing, directing, and coordinating the work of subordinates. Additional duties of a manager also mentioned include training and motivating employees and enforcing regulations of the organization consistently and fairly.

670-76
CREATING A KITCHEN ENVIRONMENT.
Joe Blair
Food Management 9 (11): 33-34. Nov 1974.
TX341.F69
Attitudes, Environmental factors, Food service management, Kitchens, Working conditions.
Abstract: Kitchen environment, as the circumstances, objects, or conditions that surround employees, contribute or detract from a successful foodservice operation. A good manager knows that creating a kitchen environment is his specific job. Awareness of all circumstances, understanding employee problems, introducing noise-control equipment and techniques, and improving kitchen designs are all factors resulting in a good kitchen environment.

671-76
YOUR FOUR COMMUNICATING STYLES.
John L Bledsoe
Training 13 (3): 18-21. Mar 1976.
HF1101.T7 F6N
Communication skills, Individual characteristics, Psychological aspects.
Abstract: The process by which individuals learn to read their communicating styles more accurately, and to the styles of others with whom they do business is discussed. Emphasis is given to the idea that it is not only what one says, but how one phrases it. In addition, stress is placed on "style-flexing" or communicating with another on his primary channel. Also, everyone is categorized into four main channels: intuitor, thinker, feeler, and sensor.

672-76
HOW BOB WHALEN ERASED A $75,000 DEFICIT.
Donna Boss
Food Management 11 (2): 46-49, 60. Feb 1976.
TX341.F69
Fast foods, Menu planning, School food service, School lunch programs, Student participation.
Abstract: The profitability of introducing fast food service into school lunch programs is discussed through a description of the innovations made by Bob Whalen in New Haven, Connecticut schools. Emphasis is given to the factthat the key to fast food service is simplicity, merchandising, and promotion. In addition, fast food service as a valuable tool in nutrition education is brought out.

673-76
THE COMMUNITY CENSUS AS A BASIS FOR HEALTH PROGRAMMES.
Judith E Brown, Richard C Brown
Environ Child Health 21 (6): 315-320. Dec 1975.
RJ1.J6
Administration, Community health services, Demography, Health programs, Planning, Surveys.
Abstract: Guidelines are suggested for census planning as well as tested methods of executing the census with available personnel. Planners of health programs are urged to consider a community census as a basic part of their operations. Statistics derived from census materials include baseline statistics, birth/death and migration rates, resident locations, research samples, and health program participants.

674-76
PERFORMANCE APPRAISAL: RESPONSIBILITY AND OPPORTUNITY.
Leonard Brown, William Haun, Anthony Hybl
Beverly Hills, Roundtable Films Inc. 27 p. [n.d.].
HF5549.P3587 F5N
Industrial relations, Management, Performance criteria, Personnel management.
To accompany the Roundtable film "You're coming along fine!".
Abstract: Most organizations today believe a systematic approach to appraising performance can be beneficial to both management and employees. Stress is given to the idea that if managers learn to use systematic performance appraisal with confidence and understanding, they will achieve certain results. The manager will strengthen the relationship between himself and each employee. He will increase effective communication. And, finally, he will improve the overall effectiveness of the entire organization. All these factors are emphasized as contributing to the success of any manager.

675-76
PRODUCTIVITY IN THE FOOD SERVICE INDUSTRY, PART 1.
Robert D Buchanan
Food Serv Mark 38 (2): 49-51, 53. Feb 1976.
389.2538 F732
Food service industry, Food service management, Personnel management, Productivity.
Extract: Increasing productivity, the greatest challenge of the food industry, is the major goal of every food service operator. Factors governing greater productivity include improved selection of employees, effective training and scheduling, and management's ability to manage as well as technical factors (equipment, food, work centers, methods) and human factors (job performance ability and motivation). In essence, increased productivity depends on effective and efficient integration of people preparing and serving food with equipment and methods.

676-76
BORR JACKSON'S 600,000 LBS. OF BEEF, 200,000 LBS. OF FISH, 160 TONS OF POTATOES AND 23 TONS OF YOGURT.
Food Management 11 (2): 40-41, 64, 75. Feb 1976.
TX341.F69
Food cost, Food cost analysis, Food purchasing, Food service management, Program budgeting, School food service.
Abstract: Indiana University's success formula for maintaining low food costs is described for foodservice operators. Several of the factors given primary emphasis are volume buying, preportioning, central food storage area, and enclosed shipping and receiving area, equipment for processing ground beef, and a staff of experienced and competent personnel.

677-76
AN OVERVIEW OF THE SUPERVISOR'S JOB.
Archie B Carroll, Ted F Anthony
Personnel J 55 (5): 228-231, 249. May 1976.
280.8 J824
Administrator responsibility, Management, Personnel management, Supervision, Supervisors, Vocational development.
Abstract: The many responsibilities of the supervisor are examined in an effort to document the numerous expectations placed upon him by the many people with whom he comes in contact. Two types of supervisors are addressed by the discussions. One is the new supervisor whowants an initial overview of what supervisory management is all about. The other is the experienced supervisor who wants a refresher in basic supervision or wants to develop additional insights to complement his accumulated on-the-job experience.

678-76
MARKETING RESEARCH ON HIGH-PROTEIN FOODS FOR DEVELOPING COUNTRIES.
R V Caruso, R J Moore
Food Prod Dev 10 (2): 54, 56, 58. Mar 1976.
HD9000.1.F64
Consumer attitude, Developing nations, Ecuador, Marketing, Merchandising, Soybean products, Surveys.
Abstract: The Goals for Millions Foundation used marketing research techniques to evaluate food consumption habits, media usage patterns, and distribution systems in Ecuador. Results indicated that awareness of a target market's food habits, food consumption patterns, and distribution systems is essential in guiding development of high-protein food products. Marketing research is a good approach to obtain the information needed for this awareness.

679-76
CASE HISTORY OF A HOSPITAL INFORMATION SYSTEM.
J Am Diet Assoc 68 (1): 45-46. Jan 1976.
389.8 AM34
Computer applications, Computers, Data analysis, Data processing, Hospital food service, Hospitals, Patient care, Recordkeeping.
Abstract: El Camino Hospital, California, has a computersystem which covers both patient care data and administrative data. The physicians and dietitians enter records concerned with patient diet data, as well as comments by the dietitian after visits to the patient. Productivity in various departments was studied in addition to business and financial material. Finally, flexibility is maintained so that modifications in the system may be made if necessary.

680-76
CONSUMPTION DATA BASE FINDS NEW USES IN MARKETING, ACQUISITION, FOOD SAFETY DECISIONS.
Food Prod Dev 10 (6): 50. July/Aug 1976.
HD9000.1.F64
Consumers, Demography, Dietary surveys, Food safety, Per capita consumption, Surveys.
Abstract: The National Household Menu Census is a data base for comparative evaluation of food consumption patterns and their meanings, compiled by the Marketing Research Corporation of America. MRCA has compiled a statistical sampling of what happens to food once it enters the home, drawn from daily menu diaries completed in 2000 homes. Data drawn from the reports cites who used the food, when, in what quantity, for what purpose, etc., and covers about 5000 food items.

681-76
HOW CAN FOODSERVICE SUPERVISORS GET MORE ACCOMPLISHED?
R J Craig, W C Turner
Sch Foodserv J 30 (7): 68-69, 72-73. Aug 1976.
389.8 SCH6
Food service management, Management, Time management, Time/motion studies.
Abstract: The authors suggest planning time, which is inflexible, rather than planning work. They suggest a running log to determine how time is presently being utilized, and they enumerate six diagnostic questions for the supervisor. These five general principles are advanced; pin down dates and times precisely, control the telephone, maintain an orderly notebook, record how long it takes to make decisions, and cut down on time used for paperwork. They also discuss the use of discretionary time.

682-76
ALPHABET FOR THE EFFECTIVE MANAGER.
James J Cribbin
Cornell Hotel Restaurant Admin Quarterly 12 (4): 71-74, 79. Feb 1972.
TX901.C67
Management, Management development, Management education, Personnel management.
Abstract: The A,B,C's of effective management techniquesare suggested to executive managers. Emphasized qualities stress practicality, common sense, and sensitivity to employee needs. Some of the qualities mentioned are that a manager be appreciative, communicative, ethical, understanding, and organized.

683-76
ON THE CARE (AND FEEDING) OF YOUR GUESTS.
William J Crockett
Restaurant Bus 75 (7): 42, 46, 49, 51, 126. July 1976.
389.2538 R82
Advertising, Food service customers, Food service management, Food service workers.
Abstract: Customers have become more sophisticated and will no longer tolerate unfulfilled promises. Therefore, the restaurant manager must not create false expectations or fail to

live up to an established reputation. In addition to offering a quality product, the manager must recognize and cater to his customers' psychological needs for security, influence, and self-esteem. The manager must also be aware of the needs of his subordinates so that they in turn can relate to the customers in a meaningful way.

684-76
ON-LINE INFORMATION SERVICES FOR FOOD SCIENCE AND TECHNOLOGY.
Carlos A Cuadra, Harry Boyle
Food Technol 30 (5): 60, 62-63. May 1976.
389.8 F7398
Bibliographies, Computer applications, Data processing, Information centers, Information science, Information systems.
Abstract: On-line retrieval systems for bibliographic and other textual data relating to food and food technology are proving to be highly successful. At the present time, there are 1500 on-line terminals in use for literature searching, mostly in libraries and technical information centers. Data bases containing citations relating to food and food technology are listed including COMPENDEX, SCISEARCH, NTIS, ERIC, and INFORM.

685-76
PRINCIPLES OF FOOD, BEVERAGE, AND LABOR COST CONTROLS FOR THE HOTEL AND RESTAURANT INDUSTRY.
Paul R Dittmer, Gerald R Griffin
Boston, Cahners Books 257 p. [1976].
TX911.3.P5D57 F&N
Commercial food service, Cost effectiveness, Finance, Food cost analysis, Labor economics, Operating expenses, Restaurants, Textbooks.
Abstract: A text on financial management in a foodservice operation is offered to the practicing professional. One section is devoted to a general introduction to the subjects of cost, sales, and control providing the reader with the necessary background for other covered topics of food control, beverage control, and labor control. Presenting the principles of control in a cogent manner is stressed as well as instilling the need for controls in the foodservice industry.

686-76
MIRROR, MIRROR ON THE WALL...
Kent Dohrman
Food Management 11 (6): 19-20. June 1976.
TX341.F69
Food service management, Food service workers, Leadership responsibility, Management, Management development, Psychological aspects.
Abstract: Tips for becoming a better foodservice manager are offered and discussed. One essential prerequisite is that a manager take time to understand and analyze himself. Another suggestion for becoming a better manager is to hold an employee meeting where both good and bad opinions can be aired which will lead to better manager-employee understanding. Thus, with a better understanding of both himself and his subordinates, the foodservice manager will be able to perform his administrative tasks more effectively.

687-76
CONTROL AS A SYSTEM FUNCTION.
Richard L Drake
Hospital Topics 46 (15): 73-74, 76, 78. Aug 1, 1972.
RA960.H6 F&N
Data analysis, Data processing, Food service management, Hospital food service, Management systems, Recordkeeping.
Extract: Nutrition, sanitation, and financial control mechanisms as necessities in the maintenance of effective and efficient food service departments are discussed for management. Stress is given to the fact that these mechanisms allow the foodservice director to base decisions on fact. Also emphasized is the use of computers providing more information for the director's consideration.Through the elimination of time-lag, the director is able to make timely, objective decisions to meet administrative responsibilities.

688-76
WHAT TO EXPECT OF YOUR EMPLOYEES.
Edwin C Duerr
Personnel J 55 (5): 232-234, 248-249. May 1976.
280.8 J824
Employment practices, Industrial relations, Management, Personnel management, Personnel policy.
Abstract: Suggestions are offered to managers and administrators for becoming good leaders/effective supervisors by obtaining the best possible performances from their people. Topics focus on the fact that the more an individual feels himself a part of an organization, the greater responsibility he feels; and the more faith he has in the organizaation, the harder he works for it. It is indicated that many groups and individuals fail to convey enough information downward to every employee level.

689-76
WALTER COLENDER: PROFILE OF A STATE SCHOOL LUNCH DIRECTOR.
Joe Dunphy
Food Nutr 5 (2): 10. Apr 1975.
aTX341.F615
Food waste, New Jersey, Nutrition education, Program administration, School lunch programs, Student involvement.
Abstract: The director's responsibilities and attitudes to school lunch service are described. Activities in school lunch programs in New Jersey are discussed.

690-76
THE BOTTOMS UP/TOPS DOWN APPROACH TO PERFORMANCE APPRAISAL.
James C Dwyer, Nick J Dimitroff
Personnel J 55 (7): 349-353. July 1976.
280.8 J824
Educational programs, Evaluation methods, Industrial relations, Management education, Performance, Personnel management, Supervisors.
Abstract: Babcock & Wilcox's approach to performance appraisal attacks it from two directions, the department head's letter encouraging each employee to seek an appraisal, and another letter to each manager and supervisorasking them to schedule appraisal interviews. Simplified forms are used for the appraisals and for feedback forms which require little writing, and put emphasis on the interview rather than the form. Training needs and high potential employees are spotted in this program, and the company is able to allocate its training money where it is most needed.

691-76
FOODSERVICE MANAGEMENT. 2d. ed.
Charles E Eshbach
Boston, Cahner 306 p. 1975.
TX943.E82 1975 F&N
Food service industry, Food service management, Management, Management education.
Abstract: A wide variety of problems confronting foodservice operators in the day-to-day management of their establishments is discussed. Emphasis is given to information, suggestions, and recommendations regarding the identification, solution, and prevention of problems in areas ranging from purchasing to sanitation, and including receiving and storing, menus, frozen foods, kitchen layout, controls, training of employees, and communication.

692-76
EYEBALL TO EYEBALL AT THE BARGAINING TABLE.
Food Management 11 (3): 34-40. Mar 1976.
TX341.F69
Employment practices, Food service industry, Industrial relations, Labor economics, Laws, Wages.
Abstract: Unions and foodservice operations are discussed for foodservice management when negotiating contracts. Topics emphasized include why employees join unions, labor legislation currently in effect, union organization policies, the art of skillful negotiating, differences between foodservice and other industries, and the importance of a management rights clause.

693-76
MANAGERIAL ACCOUNTING FOR THE HOSPITALITY SERVICE INDUSTRIES. 2d ed.
Clifford T Fay, Richard C Rhoads, Robert L Rosenblatt
Dubuque, Brown 596 p. [1976].
HF5686.H75F3 1976 F&N
Accounting, Bookkeeping, Budgeting, Food cost analysis, Hotels, Management education, Personnel management, Program evaluation, Restaurants.
Abstract: A text is designed to apply practical accounting techniques to hospitality service industries. Emphasis lies in the needs of management and the application of accounting concepts and techniques to managerial decision-making. The text is provided to serve as an aid for those employed in or considering a career in the hospitality services industry, whether in accounting or in management positions. In addition, the second edition is intended to take into consideration the inclusion of current developments in managerial accounting for the hospitality services industry.

694-76
PREDICTING EMPLOYEE PERFORMANCE.
Thomas G Fogec
Personnel J 55 (6): 282-284. June 1976.
280.8 J824
Administration, Evaluation methods, Management, Performance criteria, Personnel management.
Extract: The ability to predict employee performance in a reasonably accurate manner is of great value to any firm. Since the validity of testing applicants and employees is questionable, other methods must be tried. A study is described which attempted some of these methods. A ficticious business organization of moderate size serves as the population from which data is analyzed.

695-76
MOTIVATING EMPLOYEES: A CLOSER LOOK.
Edward J Giblin
Personnel J 55 (2): 68. Feb 1976.
280.8 J824
Management development, Motivation, Personnel management.
Extract: An appraisal of current beliefs about motivation is supplied to managers. A review of the approaches that have been developed to implement the concept include establishing a congruence between individual and organizational goals, and ensuring employees perceive a direct relationship between their level of performance/productivity and their level of reward.

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696-76
TAILORING THE SELECTION INTERVIEW TO THE JOB.
James G Goodale
Personnel J 55 (2): 62-65, 83. Feb 1976.
280.8 J824
Interview design, Personnel management, Recruitment.
Extract: A presentation of research evidence concerning the failure of the interview as a selection device is provided to managers. Descriptions follow on procedures for constructing interviews which should lead to improvements in this area including starting with the job, specifying information predictive of each area of performance, writing questions, and evaluating potential to perform. Other factors emphasized are establishing a rapport, explaining purpose, gathering predictive information, and describing job and organization in the course of an interview.

697-76
THE CREATIVE SUPERVISOR.
Leonard J Gordon
Urbana, Ill., L.J. Gordon Associates 15 p. [1976].
HD31.G43 F&N
Creativity, Management development, Supervisors.
Abstract: Tips to the supervisor are offered on becoming a creative manager. Emphasized discussions center on questions, such as, what does a creative supervisor produce and what materials does he or she use. In addition, stress is placed on the idea that creativity is an organizational necessity and not just an option to be exercised when inclinitation and time permit.

698-76
THE KEYS TO PRODUCTIVITY - FOR MANAGERS.
Leonard J Gordon
Urbana, Ill., L.J. Gordon Associates 15 p. [1975].
HD57.G6 F&N
Management, Management education, Productivity.
Abstract: Productivity and attaining it within an organization is described as a prime concern for all managers. Discussions highlight such questions as what is productivity, what are the sources of productivity, and how can the manager determine the best ways to tap these sources. The answers to these questions provide the guide for increasing productivity.

699-76
ANYBODY CAN BUS A TABLE, RIGHT?
Leon Gottlieb
Restaurant Bus 75 (2): 44, 46, 48, 50. Feb 1976.
389.2538 F82
Food service management, Food service training, Food service workers, Waiters and waitresses.
Extract: Tips on the art of bussing are offered to the food service manager. Emphasized key directives are to provide proper training through a practical set of rules for bus-people and to create an atmosphere of efficient and happy team work by giving bus-people more responsibilities and encouraging pride in their work.

700-76
ARE YOUR ASSOCIATION MEETINGS CONSTRUCTIVE OR DESTRUCTIVE?
Leon Gottlieb
Restaurant Bus 75 (4): 46, 48, 50. Apr 1976.
389.2538 F82
Food service industry, Meetings, Organizations.
Abstract: The worth of association meetings is discussed for foodservice operators. Emphasis is given to the fact that restaurant associations, as a first line of defense against unfair and unwarranted legislation, are a necessary commodity. However, it is pointed out that association functions which are poorly planned, organized, and operated by inexperienced volunteers are hardly worthwhile meetings and cannot be expected to keep up association attendance or membership.

701-76
BEYOND WORDS: AN INTRODUCTION TO NONVERBAL COMMUNICATION.
Randall P Harrison
Englewood Cliffs, N.J., Prentice-Hall 210 p. [1974].
BF637.C45H34 F&N
Attitudes, Behavior, Communication (Thought transfer), Communication skills, Nonverbal communication.
Abstract: An in-depth readable book gives the reader a well-rounded introduction to non-verbal communication. The diverse threads of non-verbal communication are woven together into an integrated whole which combines theory and research with practical application. To help guide the reader, the book features self-tests, learning tips, thought starters, discussion exercises, a selected annotated bibliography, and a dictionary of key terms. In addition, to stimulate, challenge, and enliven, the book is enriched with cartoons, diagrams, and analyses of practical examples, such as the Nixon-Kennedy TV debate.

702-76
ABSENTEEISM AND TURNOVER.
Donald L Hawk
Personnel J 55 (6): 293-295. June 1976.
280.8 J824
Absenteeism, Employment practices, Industrial relations, Management, Personnel management.
Extract: Perhaps the reason companies have been so uncreative in their efforts to reduce absenteeism and turnover is that although there is an abundance of literature on the subject, it is widely dispersed and seldom offers a total perspective. It is the purpose of this article to synthesize much of the research that has been done in this area, resulting in a model illustrating both the causes for and the relationship between absenteeism and turnover.

703-76
THE ABILITY OR HOW-TO OF DECISION-MAKING.
James L Hayes
Restaurant Bus 75 (7): 41. July 1976.
389.2538 F82
Decision making, Guidelines, Management development, Management philosophies.
Abstract: The common denominator of most good decisions is hard work, for example, separating facts from fuzzy information, thinking in exact terms, considering events and people individually (avoiding easy labeling), and above all thinking through each situation, even writing out your thoughts. The most important checkpoint in decision making is "Do I have a specific goal in mind"? Try to shake loose from fixed thought patterns, and, having reached a good decision, do not be afraid to implement it, for fear of failing.

704-76
LET SUPERVISORS HOLD THE PURSE STRINGS.
James L Hayes
Restaurant Bus 75 (4): 32, 170. Apr 1976.
389.2538 F82
Cost effectiveness, Financial management, Food service supervisors, Management education, Operating expenses, Supervisors.
Abstract: Involving all levels of supervision in financial planning is described for upper management. Recommendations include that all "nonfinancial" supervisors get acquainted with the "financial triangle" of planning, budgeting, and forecasting. Planning forces a manager to determine objectives, budgeting insures that planned objects can be met, and forecasting promotes prediction of close approximations of planned objectives are all factors given emphasis.

705-76
COPING WITH HARD TIMES.
James L Hayes
Restaurant Bus 75 (1): 74. Jan 1976.
389.2538 F82
Financial management, Food service management, Management development, Personnel management.
Extract: Some helpful recommendations to consider and follow when managing under adverse economic conditions are listed. These suggestions include: focusing on the amount of cash you can put your hands on; holding a low turnover rate as long as possible; keeping R & D, because it is important to future success; retaining management training programs; communicating with employees; and keeping long-range plans alive. What is needed is to cut out the frills in business.

706-76
HOW DO SCHOOL FOODSERVICE EMPLOYEES FEEL ABOUT THEIR WORK?
Mary K Head, Et Al
Sch Foodserv J 30 (6): 49-50, 52-53. June 1976.
389.8 SCH6
Food service occupations, Food service workers, Psychological aspects, School food service, Surveys.
Abstract: A survey was conducted to determine how school foodservice workers feel about their jobs. It was felt thattheir attitudes have a direct and observable effect on students' attitudes toward school and their acceptabiliy of food. Results of the poll of 374 foodservice managers and employees who were asked a variety of questions about their jobs indicate that although they feel they are over-worked and under-paid, they enjoy seeing students savor their food and like working in the cafeteria. Additionally, employees are constantly trying to improve the food they serve and they feel responsibility for the nutrition of students.

707-76
BUTTER AND CHEESE; SALES CHANGES ASSOCIATED WITH THREE LEVELS OF PROMOTION.
Peter L Henderson
U.S., Dept. of Agriculture, Economic Research Service
[Washington] 33 p. [1976].
HF5832.H3 F&N (U.S. Dept. Of Agriculture. Agricultural economic report no. 322)
Advertising, Butter, Cheese, Consumer economics, Margarine, Marketing, Merchandising, Psychological aspects.
Extract: Butter and cheese sales related to three levels of promotion investment were compared to sales with no promotion. The study period was May 1972 - July 1973. For cheese, annual investments of 6 and 9 cents per capita produced sales gains of 15-18 percent in the test markets. Butter sales rose about 4.5 percent at the 9-cent promotion level, but showed no gains at lower levels, apparently because of the effect of counterpromotions for oleomargarine.

708-76
GETTING RESULTS WITH TIME MANAGEMENT.
Carl Heyel
[New York] American Management Associations Extension Institute 1 v. (loose-leaf). [1975].
HF5549.5.T5H4 F&N
Management, Management development, Time management.
Previous ed., 1960, has title: Organizing your job in management.
Abstract: A private, self-paced individualized course study

on time management is offered to both the practicing and future manager. Paralleling a business-school course of study, included are programmed instruction, formal assignments, and a final examination based on a management case study. The course emphasizes primarily that underlying causes of executive time problems - e.g., improper delegation - are in turn symptoms of even more basic problems of attitudes and motivations, which must be faced and straightened out.

709-76
A MANAGER'S GUIDE TO THE EQUAL EMPLOYMENT OPPORTUNITY LAWS.
James E Higgins
Personnel J 55 (8): 406-413. Aug 1976.
280.8 J824
Guidelines, Information sources, Laws, Organizations, Personnel management, Personnel policy.
Extract: There is no central government unit which controls the overall EEO program nor one which provides organizations with systematic information related to its total requirements. As a result, organizations must seek compliance information from several sources, information which is often inconsistent in its treatment of essential issues. By listing answers to 25 major questions, this article attempts to provide the manager with a simplified guide to these essential issues.

710-76
LET'S NOT FORGET ABOUT NEW EMPLOYEE ORIENTATION.
Robert W Hollmann
Personnel J 55 (5): 244-247, 250. May 1976.
280.8 J824
Job training, Orientation, Personnel management, Social relations, Training.
Abstract: The responsibility for new employee orientation as being a shared personnel department and immediate supervisor function is discussed in terms of it not being an "either-or" proposition. Perhaps the increasing scope and complexity of personnel activities partially accounts for the neglect of orientation. However,it is stressed that that this explanation is not an acceptable justification when the positive effects of many new programs designed to benefit employees can be negated by a poor orientation program.

711-76
COMPUTERS IN DIETETICS: STATE-OF-THE-ART, 1976.
Loretta W Hoover
J Am Diet Assoc 68 (1): 39-42. Jan 1976.
389.8 AM34
Computer applications, Data analysis, Data processing, Dietetics, Food service, Nutrition, Recordkeeping.
Abstract: Dietitians and food service managers have utilized computers for many applications in the past ten years. Today uses include food item files, nutrient analyses, recipe files, patient information, menu planning, inventory control, production control and food cost accounting. In addition, discussions focus on possiblefuture opportunities to advance the art of computers in dietetics.

712-76
IDEAS THAT WORK.
Type A Topics p. 1-2. Feb 1976.
TX341.T9 FSN
Food service management, Innovation, School food service, Student participation.
Abstract: Better participation, less food waste, and increased student interest are some of the results food service managers have noted from innovative ways to meet the needs of the changing industry and maintain student interest. These ideas included setting up sidewalk cafes to serve Type A lunches, conducting nutrition awareness programs for parents and teachers, recognizing school teams and organizations with special menus and foods, and involving home economics students in learning about quantity cooking.

713-76
THE TIME OF YOUR LIFE (MOTION PICTURE).
Jerry Kramer Production
Hollywood, Cally Curtis Co. 25 min. sd. color. 16 mm. 1974.
HF5549.T5T5 FSN AV
Management, Time management.
With meeting guide.
Abstract: A clear understanding of the basic principles and practices of good time management are presented in a film. Emphasis is given to becoming a better decision maker concerning the use of time. In addition, stress is placed on analytical thinking about time and developing intuitive skills about time use.

714-76
WHO'S IN CONTROL.
James Keiser
Food Management 11 (4): [40]-42, 72-73, [75-77, 79]. Apr 1976.
TX341.F69
Financial management, Food service management, Personnel management, Scheduling, Standards.
Abstract: Traditional control can be used in overseeing foodservice operation. Two aspects are taking action with subordinates when necessary and measurement of actual compared with planned performance. This involves establishment of standards, measurements of performance, comparison and analysis, and corrective action. Food and labor costs are both important, and should be analyzed. These methods of maintained control contribute to successful food service.

715-76
THE KITCHEN IN ACTION.
Food Management 9 (11): 50-51, 78, 81. Nov 1974.
TX341.F69
Equipment, Food service, Hospital food service, Kitchens, Personnel management, Work attitudes, Working conditions.
Abstract: The kitchen at Bishop Clarkson Memorial Hospital is an illustration of a foodservice facility that does more than prepare 3,000 meals a day. Productivity which is well above average, is attributed to the total environment design of the facility. In addition to creating a successful kitchen environment, the foodservice manager maintains an intrinsic concern for employees' physical and psychological welfare.

716-76
PROMOTIONAL CRITERIA: THREE VIEWS.
Vinay Kothari
Personnel J 55 (8): 402-405, 412-413. Aug 1976.
280.8 J824
Academic achievement, Aptitudes, Attitudes, Individual characteristics, Personnel management, Personnel policy, Surveys, Training.
Abstract: A survey was made of the attitudes of employees, union, and management toward promotional criteria. Three New Brunswick business firms - a large manufacturing concern, major service organization, and a distributor - were selected because of their business nature and proximity. The ten criteria were: job performance, formal education and training, past experience, seniority, personal contacts and relationships, age, bilingualism (English and French), personal attributes (personality, aptitude, physical fitness, etc.), testing (dexterity, etc.), recommendations of others. Three charts are accompanied by explanations, implications, and conclusions.

717-76
HOW TO GET CONTROL OF YOUR TIME AND YOUR LIFE (AUDIOTAPE).
Alan Lakein
[Chicago] Success Unlimited audiotape in cassette, 2s. 30 min. 1974.
HF5549.5.T5H6 FGN AV
Career ladders, Management, Psychological aspects, Time management.
Narrated by Don Allen. With special introduction by C. G. Nandino. Based on the author's book, published under the same title, 1973.
Abstract: The secrets of time management are revealed to anyone desirous of moving up the career ladder of success. A new system is described which helps people determine the best use of their time and gain control of their lives. Emphasis is given to the idea that by following these key concepts, success in both business and personal life can be achieved.

718-76
INFLUENCING THE DECISIONS OF RESTAURANT CUSTOMERS.
Dante M Laudadio
Cereal Foods World 21 (3): 122-124. Mar 1976.
59.8 C333
Consumer economics, Consumer satisfaction, Food service customers, Psychological aspects, Psychology, Restaurants.
Abstract Some aspects of human psychology in daily activities are revealed to foodservice managers and consumers in order to generate favorable responses in patrons and potential patrons to available products and services. Primary considerations highlight the three interactive human processes of perceiving, thinking, and feeling in an effort to explain how restauranteurs can and do use them.

719-76
COMPUTERS: 1975 & BEYOND.
Sheldon L Levy
Food Management 10 (1): 25-26. Jan 1975.
TX341.F69
Computer applications, Computers, Food service.
Abstract: The benefits of converting to computerization for processing data within institutional foodservice are described for management. Recipe files, food preference data, and production control as a few areas where the computer can be applied in institutional foodservice are highlighted. Stress is also given to the idea that computer assistance from software and consulting firms as well as contract management firms is available.

720-76
NO MONEY TO BUILD? IMPROVISE.
Jack Lynes
Sch Foodserv J 30 (7): 146, 150-153. Aug 1976.
389.[illegible] SCH6
Chicago, Commercial food service, Contract feeding, Nutrition programs, School food service, Schools.
Abstract: The food service plan of the Archdiocese of Chicago has grown quickly in the last six years under the experienced directorship of Robert Cherry. The 473 autonomous schools are now united under one program. From centralized commissaries, 40,000 pre-plated lunches are delivered daily. A central warehouse allows the storage of bargain-priced food purchases. A nutrition education director has initiated numerous learning projects. Chicago's city recreation feeding program is subcontracted by the foodservice in the summer.

721-76
MTA: THE EMPHASIS IS ON TEAMWORK IN THIS NATIONWIDE EFFORT OF MANAGEMENT AND TECHNICAL ASSISTANCE.
Food Nutr 6 (1): 8-11. Feb 1976.
aTX341.F615
Administration, Food service management, Management development, School food service.
Extract: Answers to school foodservice problems are provided to big city school officials through the help of a new management assistance effort that features a team approach, called Management and Technical Assistanceor MTA. The effort brings together representatives from all the groups responsible for administering school feeding programs. Discussions include the results of visits from MTA teams to local school districts, state departments of education, and Food and Nutrition Service throughout the country.

722-76
RESPONSIBILITY ACCOUNTING.
Donald L Maddes, William J Thor
Cornell Hotel Restaurant Admin Quarterly 17 (1): 64-69. May 1976.
TX901.C67
Accounting, Hotels, Management, Personnel management, Productivity, Supervisors, Sweden.
Extract: Responsibility accounting makes use of behavioral science concepts at the department level of a hospitality enterprise through "transfer pricing" for the services contributed by each department, with the other departments permitted the option of engaging outside services if they are cheaper and better. The goal is to fix responsibility upon department heads for the quality of their services and the productivity of the people they supervise. The MDP Program of RESO Hotels in Sweden explains how department supervisors might organize their employees to achieve departmental goals.

723-76
COMPUTERIZING SUPERMARKET CHECKOUT.
Irene Malbin
FDA Consumer 9 (9): 14-17. Nov 1975.
HD9000.9.U5A1
Computer applications, Consumer economics, Food stores, Labeling, Purchasing, Universal Product Code (UPC).
Abstract: "Universal Product Code" is a computer-readable symbol of lines, bars and numbers printed on merchandise, uniquely identifying that product. When sold, the product's price and sometimes the brand name are printed on the receipt tape automatically. Stores and industry claim money saved by elimination of prices on merchandise, faster check-out, and fewer checkout errors. The Consumer Federation of America points to customers' price comparison, difficulty in following price information at checkout, and trouble in reading shelf prices as disadvantages.

724-76
MARGE SINGMASTER'S SECRET IS ORGANIZATION.
Food Management 11 (2): 42-44, 75, 86. Feb 1976.
TX341.F69
Food service management, Institutional feeding, Organization.
Abstract: Managing an extended care and alcoholic rehabilitation center successfully is described for foodservice information. The single most stressed factor in management, according to Marge Singmaster, is organization. Other factors mentioned include employee training, strict production schedules, menu cards, and flexible purchasing.

725-76
THE SATISFIED EMPLOYEE.
Josephine Martin
Food Management 11 (3): 27-28. Mar 1976.
TX341.F69
Job satisfaction, Personnel management.
Abstract: The success of a school foodservice program depending on the manager's ability to mix competent personnel with quality food products is discussed. Other factors emphasized as contributing to the foodservice program's success are image improvement, effort and performance regulated by ability and role perception, hiring a manager that is ASFSA certified, and rewarding employees for meritorious performance.

726-76
MBO FOR NONPROFIT ORGANIZATIONS.
Dale D McConkey
New York, Amacom 223 p. [1975].
HD38.M27 F&N
Administration, Management, Management by objectives, Management development, Management philosophies, Objectives.
Extract: The question which plagues most managers, administrators, and executive personnel of non-professional organizations beat of effective performance is how the improvement can be brought about - what means, methods, tools are available to them. This book brings to managers in the nonprofit sector the workings of a practical, proven system of management: Management by Objectives (MBO). It shows clearly and in detail how through proper planning, the system can be applied to nonprofit organizations and managers. There is also a thorough discussion of the five components of MBO. Actual case studies involving representative organizations in the nonprofit sector are included to help demonstrate how MBO can and does improve organizational and managerial effectiveness.

727-76
FOOD MARKETING IN THE COMMONWEALTH CARIBBEAN.
Curtis E McIntosh
Pag Bull 4 (4): 22-25. Dec 1975.
QD431.A1P7 F&N
Developing nations, Food industry, Food prices, Marketing, Merchandising.
Abstract: Pricing policies and practices of food marketing firms are a cause for national concern in the Caribbean. Research into the mode of price formation or administrationis needed so that appropriate policies can be formulated. The Caribbean Food and Nutrition Institute is engaged in such an exercise in Trinidad and Tobago. This kind of research must be extended, especially to the less developed Caribbean countries where incomes are lower and prices are higher.

728-76
MEETING CHALLENGE WITH AGGRESSIVE MANAGEMENT.
James W McLamore
Food Serv Mark 38 (1): 41-42. Jan 1976.
389.2538 F732
Commercial food service, Energy, Food prices, Food service industry, Food service management.
Abstract: Information on the energy situation and its effect on food service organizations is provided to food service management. This one area of concern, energy, can have a severe impact, not simply on food service industry sales figures and profit margins but on the way the industry does business in the future.

729-76
NOT BY BREAD ALONE.
Sherman A Moore
Food Management 11 (6): 21-22. June 1976.
TX341.F69
Food service management, Food service workers, Industrial relations, Management, Management philosophies, Personnel management, Psychological aspects.
Abstract: The Organizational Development (OD) Program is described as a human relations approach to management in foodservice operations. Based on the premise that the employee who is excited about his job will transmit that excitement to his customers and increase organizational profits, OD has two central ideas. First, the relationship between supervisors and subordinates should be informal. Each employee is regarded as an individual capable of making a worthwhile contribution. Second, the organization should encourage an entrepenurial spirit among its members. The entrepenurial spirit, by its very nature, generates excitement.

730-76
MANAGING CONFLICT FOR PROBLEM-SOLVING.
Richard A Morano
Personnel J 55 (8): 393-394. Aug 1976.
280.8 J824
Conflict, Industrial relations, Leadership, Management systems, Personnel management, Problem solving.
Abstract: Conflict resolution may be handled by compromise, win/lose approaches, or problem-solving. As the latter is considered by the author to be the only approach in which both parties win and which results in lasting benefits, managers are urged to make a conscious effort to develop and practice problem-solving skills. Problem-solving is fostered by openness, trust, favorable manager-subordinate relationships, and a belief that conflict can be resolved in a mutually beneficial manner.

731-76
PREVENTING EMPLOYEE THEFT (MOTION PICTURE).
National Educational Media
Hollywood 12 min. sd. color. 16 mm. 1972.
HV6648.P7 F&N AV (Professional management program, M303)
Crime, Employee theft, Personnel management, Theft.
With study guide.
Extract: Ways to reduce employee pilferage and embezzlement, a multi-billion-dollar-a-year problem faced by all organizations, public and private are emphatically shown. Through the clever wiles of a pickpocket who acts as host, basic principles of theft prevention are dramatically illustrated: reducing temptation, limiting opportunity, establishing controls, and communication. Some modern surveillance devices are demonstrated.

732-76
CAFETERIA SERVICE (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 mm. 1971.
TX945.C3 F&N AV (Professional food preparation and service program, FS129)
Cafeterias, Food service, Food service management.
With study guide, instructor's information sheet.
Extract: Basic job responsibilities of food servers in cafeterias are demonstrated. Emphasis is placed on portion control, presentation of plates, and proper maintenance and stocking of serving trays. Tips are included on personal appearance, customer relations, as well as techniques for keeping the line moving at maximum speed. Information is applicable to commercial and industrial cafeterias, schools, hospitals, armed forces, buffets, smorgasbords, etc.

733-76
THE TIME GAME (MOTION PICTURE).
National Educational Media
Sherman Oaks, Calif. 15 min. sd. color. 16 mm. 1975.
HF5549.5.T5T5 F&N AV (Professional management program, N310)
Management, Management development, Management philosophies, Planning, Scheduling.
With study guide.
Extract: The problems of managers are dramatized through the medium of a card game. Time is shown to be the single most critical management factor in success or failure. Techniques used by successful managers include using a personal time log (which is reviewed periodically); determining why crises occur, thus thwarting them; devoting less time to people problems (training may be an answer here); and planning use of time rather than planning work.

734-76
DISCIPLINE - A MATTER OF JUDGMENT (FILM LOOP).
National Educational Media
Hollywood film loop in cartridge. 12 min. sd. color. super 8mm. 1973.
HF5549.D5 F&N AV (Professional management program, N304)
Personnel management, Supervision, Supervisors.
With study guide. For use in Fairchild cartridge projector.
Extract: Training for supervisors and managers is offered in the difficult area of discipline. A courtroom is used as a setting to dramatize the trial of a supervisor for having taken disciplinary action against three employees. The paramount need for objectivity and impartial judgement on all levels of discipline from issuing a reprimand to terminating an employee is emphasized. Putting rules in writing, disciplining in private, and keeping a file of employee infractions are stressed.

735-76
INCREASING PRODUCTIVITY (FILM LOOP).
National Educational Media
Hollywood film loop in cartridge. 12 min. sd. color. super 8 mm. 1973.
HF5549.I5 F&N AV (Professional management program, N306)
Personnel management, Productivity, Supervision, Supervisors.
With study guide, leader's guide. For use in Fairchild cartridge projector.
Extract: A film motivating managers to accept responsibility for increasing productivity illustrates their role as the intelligence directing work to productive ends. The film describes the manager's job as three-part: maintaining the status quo; problem solving; and creating productive change to promote growth. The film also provides a portrait of the manager as a change agent delegated with four responsibilities: creating change; accurate measurement; involving others in the change; and leadership in increasing productivity.

736-76
THE MANAGER AND THE LAW (FILM LOOP).
National Educational Media
Hollywood Film loop in cartridge. 17 min. sd. color. super 8 mm. 1976.
HF5617.M3M8 F&N AV (Professional Management Program, N311)
Business skills, Laws, Legal problems, Legislation, Management.
With study guide. For use in Fairchild cartridge projector.
Abstract: Basic guidelines are offered to managers for minimizing the opportunity for legal problems occurring within working situations. Each guideline is illustrated with a situation that frequently occurs in ordinary working operations. In the cases cited, each situation led to court. It is emphasized that each could have had a different outcome if the manager involved had observed one of the guidelines.

737-76
THE PETER HILL PUZZLE (MOTION PICTURE).
National Educational Media, Inc.
Encino, Cal. 30 min. sd. color. 16 mm. 1975.
HF5635.P4 F&N AV
Accounting, Communication skills, Cost effectiveness, Leadership, Management, Management development, Problem solving, Psychological aspects.
With study guide. Film publication no. N312.
Abstract: This dramatic film is intended to reveal the underlying conflicts that create cost management and leadership problems. The particular situation faced by the characters in the film is meant to be a vehicle for helping managers develop a coherent set of principles for dealing with organizational problems, namely cost management. The manager in the film first realizes that accountability is the first element in reviving the organization and then proceeds to set up a system of controls by facing such challenges as problem-solving, communication, psychological pressures, and leadership.

738-76
SECURITY: A TECHNICAL BULLETIN ABOUT SECURITY.
National Restaurant Association
[Chicago] [4] . [n.d.].
HD7393.N3 F&N
Food service management, Robbery prevention, Security, Theft.
Extract: Tips to foodservice operators are prepared on security or otherwise known as loss prevention. Emphasis is placed on the fact that security is a management problem rather than a law enforcement problem and it should be approached with analysis and definition of the problem, solution planning, and implementation and follow-up. Also discussed are the administrative, investigative, and preventive aspects of all security programs.

739-76
ACCOUNTING PRINCIPLES. 11th ed.
Clifford Rollin Niswonger, Philip E Fess
Cincinnati, South-Western Pub. Co. 868 p. illus. [1973].
HF5635.N695 1973 F&N
Accounting, Finance, Financial management, Textbooks.
Abstract: A source of financial and accounting information is presented to students desiring to pursue a career in business. The objectives of contemporary accounting, including a discussion of the need for the measurement of social costs and benefits, are stressed as well as underlying principles of accounting. Additional principles practically applied to business are discussed. Questions, exercises, and problems are featured at the end of each chapter.

740-76
TWO PERSPECTIVES ON LEADERSHIP.
Barbara A Pilla
Personnel J 55 (6): 304-306. June 1976.
280.8 J824
Academic development, Business education, Leadership, Management, Management philosophies, Psychological aspects.
Extract: The new college graduate is often confronted with two different perspectives of the new job: the academic and the business and there seems to be little overlap between the two. A major reason for the gap between academic and business professionals is that academics do research with little or no concern for constraints that the business world faces. Research is done irrespective of the current legal, economic, and social conditions that business is involved with. Business personnel are pragmatic while academics tend to be theoretical.

741-76
TIME CONSERVATION.
David A Radius
Personnel J 55 (5): 214-216. May 1976.
280.8 J824
Management, Productivity, Scheduling, Time management.
Extract: Tips for the proper use of time are offered to the corporate middle manager. The most important aspects of time management are attributed to two factors. One is that sensitivity to time probably is not what it should be. The second is that time must really be used more effectively. After mastering these techniques, it is stressed that more can be accomplished in a shorter time and that more leisure time will be available to enjoy.

742-76
THE ROLE OF NUTRITIONISTS IN FOOD AND NUTRITION PLANNING.
Pag Bull 4 (4): 26-27. Dec 1975.
QD431.A1P7 F&N
Health personnel, Nutrition policy, Nutrition programs, Nutritionists, Professionalism, Program planning.
Abstract: The senior professional human nutritionist brings to the nutritional planning exercise a body of scientific knowledge outside of the scope of other experts, experience with techniques required for identifying populations and individuals at risk of nutritional deficiency, ability to analyze the relevance and likely effectiveness of some of the total range of policy measures for reducing malnutrition, and familiarity with the infrastructures through which nutritional services are delivered. In addition, the nutritionist contributes to qualitative studies of the "ecology and etiology" of malnutrition, necessary identification, design, and appraisal of measures appropriate to tackling at least the more proximate causes of malnutrition.

743-76
THE BOB KNOWLTON STORY (MOTION PICTURE).
Roundtable Films, Inc.
Beverly Hills, Calif. 27 min. sd. color. 16 mm. 1969.
HF5549.5.M6B6 F&N AV
Industrial relations, Management, Management education, Motivation, Personnel management, Psychological aspects.
With discussion leader's guide.
Abstract: Employee motivation is the main theme of this presentation. Some of the qustions which the film helps managers explore are: Why can't an employee level with his boss when he desperately needs help? What work environment and managerial styles facilitate openness? and How do you supervise and motivate brilliant but unorthodox people? By discussing the facts of the story presented in the film, viewers can make an easy transition to the problems within their own organiations. It is hoped that once an atmosphere of openness and readiness to learn has been established, it is possible for behavioral change to take place.

744-76
RUMBLE AT RICHMOND HILL.
Food Management 10 (1): 46-48, 72. Jan 1975.
TX341.F69
Attitudes, Food service customers, High school students, High schools, School food service.
Abstract: As physical violence and protests are symptoms of the times, school foodservice directors have not seen the end of cafeteria disruption and attacks on food quality. One solution suggested is that foodservice departments insure there is

745-76
enough food and alleviate long lines before the cafeteria is used as a scapegoat. Other advice is to get students involved - it is much harder for them to attack when they have played a part in the operation.

745-76
DETERMINANTS OF JOB SATISFCTION AND PRODUCTIVITY.
Burt K Scanlan
Personnel J 55 (1): 12-14. Jan 1976.
280.8 J824
Job satisfaction, Management development, Motivation, Personnel management, Productivity.
Abstract: The factors influencing job satisfaction, productivity, and motivation are examined. The work role most conducive to job satisfaction is defined as providing participative supervision, interaction with peers, varied duties, high pay, promotional opportunities, and control over work methods and pace. Job performance, or productivity, is determined by the ability to perform the task and motivation. In addition to physical participation, mental and emotional involvement are cited as necessary components of motivation.

746-76
WHAT HAS 200 YEARS TAUGHT US?
Wilbert E Scheer
Restaurant Bus 75 (4): 104, 108, 110, 112. Apr 1976.
389.2538 F82
History, Personnel policy, Working conditions.
Abstract: An analysis of the progress in the realm of human relations is discussed for personnel managers. The idea is stressed that over the past two hundred years huge advances in technology, science, politics, and business have been made but very little has been achieved in improving human relations. Also highlighted is the statement that if problems center on man rather than with things, it follows that solutions must deal with man and not with things.

747-76
WHEN AND HOW TO DISCIPLINE.
Wilbert E Scheer
Restaurant Bus 75 (3): 154, 156, 158, 160. Mar 1976.
389.2538 F82
Discipline, Industrial relations, Management, Personnel management, Personnel policy, Supervision.
Abstract: The importance of handling corrective action with extreme care and utmost respect is stressed for executive managers. Discussions focus on the difference between dicipline and corrective action, how to deal with unexpected situations, and to deal with every problem on an individual basis. In addition, emphasis is given to a list of "dos" and "don'ts" as well as the necessity of keeping up-to-date and accurate documentation on any disciplinary action.

748-76
PROFITABLE RESTAURANT MANAGEMENT.
Kenneth Ira Solomon, Norman Katz
Englewood Cliffs, N.J., Prentice-Hall 235 p. [1974].
TX945.S59 F&N
Administration, Food service management, Guides, Management, Management education, Restaurants, Textbooks.
Abstract: The restauranteur is provided with a modern and topical guide for improving existing operations and the planning of future operations. Readers are instructed in "how-to-do-it" fashion on all facets of restaurant management - planning, organizing, staffing, directing, and controlling. In addition, each chapter contains factual examples and illustrations as well as actual case studies and experiences by restaurant managers and industry consultants to further clarify topics.

749-76
AN INDEX OF NUTRITIONAL QUALITY FOR A BALANCED DIET.
Ann W Sorenson, Et Al
J Am Diet Assoc 68 (3): 236-242. Mar 1976.
389.8 AM34
Computer applications, Cycle menu, Data processing, Dietary information, Dietary study methods, Food analysis, Food composition, Menu planning, Nutritional quality.
Abstract: Computerizing the Index of Nutritional Quality, can provide a quantitative analysis of the diet, that is, a percentage of the Recommended Dietary Allowances, and a profile of nutritive quality based on the ratio of nutritive to caloric needs. The system is described in detail. Applications include analyzing menus, planning and evaluating clinical diets, and selection of supplements if needed. Furthermore, the data may be expanded or updated, depending upon use.

750-76
CONCEPTS OF COST EFFECTIVENESS: ACCOUNTABILITY FOR NUTRITION, PRODUCTIVITY.
Marian C Spears
J Am Diet Assoc 68 (4): 341-344. Apr 1976.
389.8 AM34
Accounting, Administrator responsibility, Cost effectiveness, Dietitians, Health care, Management development, Productivity.
Extract: Dietitians, as management specialists, are dealing with the root source of feeding costs. Through increased productivity, together with more effective management, the dietitian is in a good position to minimize costs and thus permit the most effective dollar usage in attaining high standards of nutrition in health care. In short, a dietitian is an important team member involved in the decision-making process, whether the expertise is in management or in clinical dietetics. Cost-effectiveness analysis can assist dietitians in meeting professional responsibility and accountability for nutritional care.

751-76
FOOD ACCOUNTING MUST BE UNIFORM.
Ray Steinert
Sch Bus Affairs 42 (4): 96-97. Apr 1976.
L11.S3 F&N
Accounting, Cost effectiveness, Food cost analysis, Food service management, Management systems.
Abstract: Foodservice financial management is discussed for school foodservice managers. Emphasis is placed on the purposes of full costing. There are two primary reasons for full cost accounting. First, only by recording all costs of a program can management control the total operation. Second, because many schools are federally funded, by reimbursement, the accounting system must provide sufficient data to ensure the appropriate amount of reimbursement.

752-76
TAKE IN SERVICE, TEXAS STYLE.
Cooking for Profit 44 (306): 29. June 1976.
TX901.C65
College food service, Fast foods, Student participation, Texas.
Abstract: The Department of Foodservice at Texas A & M University has initiated a "Take In Service" which allows a board student a choice of pizza, hamburgers, hot dogs, fried chicken, french fries, soup and sandwiches without standing in a conventional cafeteria line. The menu, type of service, and colors of decor were decided by the vote of a student advisory board and may be changed by the board.

753-76
TODAY'S LEADER - "AN ENDANGERED SPECIES".
Ben Tregoe
Training Dev J 30 (6): 22-26. June 1976.
BF636.T7
Leadership, Leadership responsibility, Management, Management development.
Abstract: Good leadership development involves examining certain propositions. The most acceptable style or type of behavior varies with the situation. Conflicts from time and pressure from different groups should be assessed and dealt with. The leader has the alternative to make a decision alone, on a one-to-one basis, or in a group. However, the leader retains the final decision-making perogative or grants decision-making to the group. Other alternatives are possible because of missing or unavailable information, goal incongruence between subordinates and the organization, and other variables. These factors should all be considered when determining how the decision should be made, either alone or with others.

754-76
TWO BITE CLUB WORKS MAGIC ON PLATE WASTE.
Sch Foodserv J 30 (1): 36. Jan 1976.
389.8 SCH6
Food service management, Plate waste, School food service, Student involvement.
Abstract: In an effort to combat plate waste and get school children to try new foods, Fern Hammelman, Waterloo, Iowa's home economics coordinator introduced the "Two Bite Club." Students were encouraged to take atleast two bites of everything on their plates and were rewarded with club pins. Results indicate that unfamiliar foods were at least sampled and plate waste was noticeably reduced.

755-76
STANDARDIZED MICRO-DATA TAPE TRANSCRIPTS.
U.S., National Center for Health Statistics
Washington, Govt. Print. Off. 30 p. 1976.
RA409.5.U5 F&N (U.S. Dept. Of Health, Education, and Welfare. DHEW publication no. (HRA) 76-1213)
Computer applications, Family planning, Health, Hospitals, Mortality, Resource guides, Statistical data, Statistics, Surveys.
Abstract: A resource guide describes a number of micro-data tapes which are available from the National Center for Health Statistics in 1976. The tapes are a response to many requests from consumers who require vital or health statistics in a format or in a detail not provided in the center's publications. Topics mentioned include data on natality, mortality, marriage, divorce, surveys, family planning, and hospitals.

756-76
UNMASK YOUR TRUE COSTS WITH 'TRADE-OFF' TECHNIQUES.
Food Eng 48 (4): 67/Int-27-70/Int-30. Apr 1976.
389.8 F737
Consumer attitude, Costs, Energy, Financial management, Government role, Labor force, Price controls, Resource materials.
Extract: The past few years have shown that most anything can happen with regard to prices of raw materials, energy, government control, consumer attitudes, labor, etc. Catching up with those events, plus staying ahead of new ones, means that management must knowledgeably evaluate trade-offs when reviewing their operation.

757-76
SUPERVISING MINORITY GROUP EMPLOYEES (AUDIOTAPE).
Robert E Van Brunt
American Dietetic Association
[Chicago] audiotape in cassette. 2m. 46 min. 1973.
HF5549.5.M5S9 F&N AV
Independent study, Instructional materials, Minority groups, Personnel management, Supervision.
With study guide.
Abstract: The problems of integrating minority groups into the work force are discussed; management tools to make this integration easier are examined. Low educational levels, differing cultural backgrounds, and communication problems are some of the reasons given for integration difficulties. In addition to the ability to plan, organize, direct and control, the support of top management, supervisor self-interest, careful job analyses, and precise job objectives can make this assimilation process easier.

758-76
VOLUME ISN'T EVERYTHING: SOUTHERN MICHIGAN GROCER EMPHASIZES PROFITABILITY.
Instit Distrib 12 (1): 60, 63-64, 68, 72, 74, 76, 78. Jan 1976.
HD9000.1.I5
Food service industry, Marketing, Wholesaling.
Abstract: Information on the survival of an independent, small distributer in a market surrounded by seven of the top fifty distributors in the country is provided to food service management. The key to its success rests in the expertise of the people working for it, its customer relations, and expansion of markets. Illustrations are further enhanced with captions.

759-76
TIME TO RELAX.
Jane Young Wallace
Instit/vol Feeding 79 (4): 15. Aug 15, 1976.
TX1.I55
Educational games, Food service industry, Management games, Semantics.
Abstract: The editor of this journal presents an industry crossword puzzle for the month of August and wants to know if her readers would like to see industry crossword puzzles as regular features. Samples of word hunts are "baked in molds" and "the state of a proper consomme".

760-76
THE POSITIVE REINFORCEMENT APPROACH TO CONTROLLING EMPLOYEE ABSENTEEISM.
Jerry A Wallin, Ronald D Johnson
Personnel J 55 (8): 390-392. Aug 1976.
280.8 J824
Absenteeism, Behavior modification, Management systems, Personnel management, Reinforcement.
Abstract: The Positive Reinforcement System (PRS) is based upon the principles of operant conditioning and the work of B. F. Skinner. The initial results of a pilot program utilizing a lottery reward system in the PRS framework indicate that this can be a successful basis for controlling the rate of employee absenteeism and tardiness. The employees of an electronics firm were allowed to participate in the monthly drawings only when they had perfect attendance and punctuality records for the month. The approach could be applied to other areas such as accident and safety, or production rates.

761-76
BAGELS FOR THE BICENTENNIAL.
Melanie Watts
Food Nutr 5 (6): 11. Dec 1975.
aTX341.F615
Food service management, Menu planning, School food service, Student participation, Type A lunch.
Abstract: The food service director of Colorado's Northglenn-Thornton school district is planning special Type A Bicentennial lunches throughout the school year to honor the many groups who settled the United States. Student participation for the Jewish meal, which featured bagels, baked chicken and noodles, red cabbage salad, and honey cake was good. Teacher and administrative involvement in the program is urged to ensure its success. German, Scottish, Swedish, and French menus are being planned.

762-76
A WAY THROUGH THE MINEFIELD.
Staff Welfare Catering p. 32-33. June 1976.
TX946.5.I5 F&N
Attitudes, Budgeting, Catering, Costs, Food prices, Seminars.
Abstract: A professional caterer should be capable of producing a professional budget, according to the three speakers at a caterers' seminar held in England. The first speaker, an accountant, pointed out that companies do not operate in an ideal world where everybody pays in in cash. He explored the problems of food price increase and stockpiling. One of the second speaker's points was that management attitudes towards costs of projects can vary. The third speaker introduced a practical exercise in budgeting.

763-76
MBO: APPRAISAL WITH TRANSACTIONAL ANALYSIS.
Heinz Weihrich
Personnel J 55 (4): 173-175, 183. Apr 1976.
280.8 J824
Management philosophies, Personnel management, Psychological aspects, Supervision, Transactional analysis.
Abstract: The strengths and weaknesses of Management by Objectives (MBO) are discussed for managers. While MBO provides for genuine freedom, utilizing the potentials and creativity of individuals, in the important area of interaction between employee and supervisor, it fails. It is suggested that transactional analysis (TA) can become an effective tool to deal with this problem.

764-76
TASTE PREFERENCE FOR HAMBURGER CONTAINING TEXTURED VEGETABLE PROTEIN.
Jon Weimer
Natl Food Situation p. 45-46. Feb 1976.
1.941 S2F73
Food preference measures, Taste panels, Textured vegetable proteins.
Extract: Taste tests were conducted under controlled laboratory conditions to determine participants preferences between regular hamburger product and three beef products which contained textured vegetable protein (tvp). In a test in which participants were not informed that any of the products contained tvp, no difference in preferences resulted. In a test in which participants had prior knowledge of what products contained tvp, the regular hamburger product was significantly preferred over each of the tvp-blended products.

765-76
THE LABOR-MANAGEMENT RELATIONS HANDBOOK FOR HOTELS, MOTELS, RESTAURANTS, AND INSTITUTIONS.
Herbert K Witzky
Boston, Cahners Books 257 p. [1975].
HD6976.H8W57 F&N
Collective bargaining, Food service, Food service management, Industrial relations, Labor unions, Manuals.
Abstract: Reference material is offered to foodservice/lodging operation management regarding effective handling of all types of labor-management relations problems. Discussions stress both labor and management viewpoints, growth of unions, and guidelines for improving work relations and progressive personnel philosophies. Also covered are effective grievance-handlingmethods, avoiding pitfalls in negotiations, preparing contracts, and compatible coexistence with unions. Examples are drawn from the author's considerable experience in hotel labor relations.

766-76
THE GIVE-AND-TAKE OF COMMUNICATION.
Marion N Wood
Supervisory Management 21 (6): 24-28. June 1976.
249.38 SU72
Communication (Thought transfer), Communication skills, Management development, Personnel management.
Abstract: The old authoritarianism or one-way communicationbetween management and employees no longer exists and a two-way communication era has evolved, posing some problems for management. The most important parts of communication, aside from what is said or written, is listening - for clues, for feedbacks, and developing our sensitivity and awareness of what is going on in the total situation and in the minds of others. As a listener, one must learn to send back signals to the speaker, that you are interested, bored, tired, alert and various other reactions which tell him whether or not he's communicating.

767-76
POPE JOHN XXIII INNOVATIVE MANAGEMENT TECHNIQUES OF CONTEMPORARY FOOD SERVICE.
Herman E Zaccarelli
Boston, Mass. [2] l. [n.d.].
TX911.Z3 F&N
Food service, Food service management, Food service supervisors, Management education, Personnel management.
Abstract: Advice for developing a successful food service operation and greater pride within a food service staff regarding their work of feeding the human community is provided to food service management. Guidelines emphasized include an effective program for recruitment and development, built-in self-criticism provisions, system of internal communications, analysis and evaluation procedures, and continual revitalization policies.

768-76
A VIEW OF PERFORMANCE APPRAISAL FROM ORGANIZATONS USING IT.
Robert A Zawacki, Robert L Taylor
Personnel J 55 (6): 290-292. June 1976.
280.8 J824
Administration, Evaluation methods, Industrial relations, Management, Performance criteria, Personnel management, Surveys.
Extract: A report on the results of a national survey of key industrial firms whose top personnel administrators were queried as to the current state of performance appraisal in their organizations. The findings of this survey indicate that management is generally satisfied with their performance appraisal systems. In addition, they believe that they have contributed toward more positive employee attitudes and performance by implementing appraisal methods in their organizations.

769-76
70% OF AMERICANS EAT BREAKFAST OUT 'MORE OFTEN' OR 'ABOUT AS OFTEN' AS A YEAR AGO.
Food Serv Mark 38 (2): 59-60. Feb 1976.
389.2538 F732
Breakfast, Dietary surveys, Food service industry, National surveys, Surveys.
Extract: A Gallup Survey examines the strengths and weaknesses of the eating-out breakfast market as reflected by the American public. The poll indicates that 70 percent of the national respondents eat out "more often" or "about as often" than a year ago. Analysis of such demographic factors as respondent sex, age, occupation, income, household, community, and region of of the country help food service operators to identify potential breakfast markets.

EDUCATION AND TRAINING

770-76
MULLIGAN STEW PUZZLE PAK.
Bernardine Alexander
Hawaii. University. Cooperative Extension Service
[Honolulu, Hawaii] [27] l. illus. [n.d.].
LB1587.N8A43 F&N
Childrens games, Classroom games, Education, Educational games, Instructional materials, Nutrition education, Nutrition knowledge, Teaching methods.
Abstract: A collection of puzzles and word activities is designed for elementary school use to teach basic nutrition. Discussions, activities, and puzzles stress the Basic Four Food Groups and recommended number of servings from each; nutrients: benefits derived from eating proteins, vitamin A, vitamin C, calcium, and enriched breads; and selecting foods for balanced breakfasts, lunches, and dinners. All materials are designed to be used in conjunction with TV teaching programs.

771-76
THE BIG GAME HUNT.
Bernardine Alexander
[Honolulu, Hawaii] [36] l. [n.d.].
LB1587.N8A42 F&N
Childrens games, Classroom games, Education, Educational games, Field trips, Instructional materials, Nutrition education, Teaching methods.
Abstract: A variety of activities and games that teach nutrition and stimulate classroom interest is provided to elementary school students. Topics and activities highlight subjects such as the Basic Four Food Groups, nutrients, and general nutrition, through the use of hand puppets, songs, games, and field trips.

772-76
SUPERVISORY DEVELOPMENT.
American Hotel & Motel Association, Educational Institute
East Lansing, Mich. 128 p. [1972].
HF5549.A43 F&N
Education, Hotels, Instructional materials, Management development, Management education, Supervisors, Training, Vocational education.
Abstract: A guide for hotel and motel managers is offered to teach supervisory and coordination skills which contribute to the efforts of workers to provide quality service to guests and patrons. Topics emphasized include becoming a supervisor, concepts and practices, workers and management, human relations, new employees, training and development, evaluation, discipline, and administration. In addition, further detailed information is provided on case studies and selected training and operational materials.

773-76
THE TEACHER IN THE LUNCHROOM.
E C Anderson, D L Carroll
Catalyst for Change 4 (1): 23-26. Fall 1974.
L11.C3 F&N
Curriculum development, Curriculum planning, Educational planning, Nutrition education, School lunch, Students, Teachers.
Abstract: The thesis that all experiences, even a lunchroom situation, can be a learning experience for the teacher and the child is examined. Cited as positive benefits to be derived from planning a lunchroom curriculum are the reduction of social barriers between student and teacher and the teaching of nutrition, manners, and an apreciation of various cultures through their foods. The problems of time, teacher's willingness to participate, and current lunchroom design are discussed.

774-76
ENCYCLOPEDIA OF EDUCATIONAL EVALUATION.
Scarvia B Anderson, Samuel Ball, Richard T Murphy
San Francisco. Jossey-Bass Publishers 515 p. illus. 1975.
LB2823.A5 F&N
Concepts, Encyclopedias, Evaluation, Evaluation methods, Measurement, Planning, Program evaluation, Social factors.
Bibliograpy: p. 473-498 Includes indexes.
Abstract: The field of evaluation is unified and systematized in this encyclopedia. Its main concepts and techniques are organized in this one volume. Information, which is alphabetized and cross-referenced, is easily accessible. Researched and documented articles deal with major topics of evaluation. As an additional aid, the field is reviewed in eleven clearly delineated concepts areas: Evaluation Models, Functions and Targets, Program Objectives, Social Context of Evaluation, Planning and Design, Systems Technology, Variables, Measurement Approaches, Technical Measurement Consideration, Reactive Concerns,and Analysis and Interpretation.

775-76
SELECTING MEDIA FOR LEARNING; READINGS FROM "AUDIOVISUAL INSTRUCTION".
Association for Educational Communications and Technology
Washington 96 p. 1974.
LB1043.S4 F&N
Audiovisual aids, Audiovisual instruction, Educational planning, Evaluation methods, Instructional materials.
Extract: Selected readings on source material are presented to provide media professionals, curriculum supervisors, and teachers with new methods of course preparation to help students learn. Topics included are instructional objectives, evaluation processes, instructional design and development, the effects of factors outside the school, and resources on selecting materials for education. A brief selected bibliography is included, as well as various tables, flow charts, and graphs.

776-76
THE CULINARY INSTITUTE OF AMERICA IN 1986; FOOD SERVICE EDUCATION IN THE COMING DECADE.
Henry O Barbour, Mary Ellen Griffin
Cornell Hotel Restaurant Admin Quarterly 16 (1): 49-56. May 1975.
TX901.C67
Career education, Economics, Food service industry, Food service training, Food service workers, Population trends, Prediction.
Abstract: The Culinary Institute of America is now taking steps to prepare for the future, seeking industry leaders' advice, and reviewing anticipated trends in population, the economy and education, in order to be prepared to remain the leader in craft education for the food service hospitality industry in the 1980's.

777-76
GET OUT OF YOUR OFFICE.
Stephen P Becker
Training 13 (4): 15, 18. Apr 1976.
HF1101.T7 F&N
Communication skills, Management development, Training, Vocational education.
Abstract: Teaching trainers to make themselves visible and available to trainees is stressed. The employees feel the trainer is concerned, that he learns results of training programs, and that he will know when further training is needed to help solve problems. In face-to-face communication trainers learn more than from questionnaires or telephone surveys. Visibility of the trainer leads to knowledge that the trainer is competent, thus leading to opportunities to be an organizational leader.

778-76
HABITS: HOW TO BREAK THE BAD AND CULTIVATE THE GOOD.
Geoffrey Bellman
Training 13 (4): 38-39. Apr 1976.
HF1101.T7 F&N
Behavior change, Behavior modification, Health, Learning behavior, Mental development, Psychological aspects, Psychology.
Abstract: Methods of changing habits which do not contribute to social or occupational well-being are discussed. Describing the habit, reasons for using it, frequency and place, and how long the habit has been used all lead to self awareness. Additionally, telling other people of personal intentions helps in habit breaking. Physical reminders such as personal notes help. The fact that habit changing may be difficult but not impossible is stressed.

779-76
SMALL GROUP SKILLS: HOW TO DEVELOP THEM IN YOUR NEW TRAINERS.
Geoffrey M Bellman
Training 13 (6): 22-25. June 1976.
HF1101.T7 F&N
Educational programs, Group dynamics, Teaching techniques.
Abstract: Many trainers, especially new ones, need help to develop their own "stand-up skills" for working with groups. These skills are described as ranging from simple, physical actions to important perceptions and sensitivities.Some of the skills which are mentioned include those that are physical (eye contact, volume, ennunciation); those involving process (climate setting, decision-making, feed back); and those relating to workshop design (objectives, content, training techniques, visuals). A method for imparting these skills to new trainers is also discussed.

780-76
THE BEST KNOWN SCHOOL FOR CHEFS.
Cooking for Profit 44 (300): 20-23. Dec 1975.
TX901.C65
Career education, Chefs, Education, Food service occupations, Schools.
Abstract: The foremost school for training foodservice, restaurant, and hotel chefs is described. Sparked by an acute shortage of skilled kitchen personnel after World War II, The Culinary Institute of America has grown steadily and expanded until today it has an enrollment of 1,360 with more than 6,000 alumni working in the foodservice industry. Discussions focus on the history, curriculum, success, and future plans of the Culinary Institute.

781-76
BICENTENNIAL CLASSROOM ACTIVITIES.
Sch Foodserv J 30 (6): 26-28. June 1976.
389.8 SCH6
Class activities, Hawaii, Instructional materials, Teaching methods.
Abstract: A lesson outline for classroom activities is designed to make the student aware of Hawaii's history and food customs, plus the importance of Hawaii to the world and the mainland states. These Bicentennial activities can be used in science, geography, health, history, and art classes. Furthermore, it is suggested that students be involved in researching the cultural history of their own states and celebrate the birthday of its statehood.

782-76
BICENTENNIAL CLASSROOM ACTIVITIES.
Sch Foodserv J 30 (2): 26-28. Feb 1976.
389.8 SCH6
Class activities, Ethnic groups, Food habits, Foods, History.
Extract: Lessons and classroom activities are outlined to make the student aware of the many nationalities that became the backbone of the United States around 1800 and highlight the contributions that each made to the American heritage, with special emphasis on food and nutritional influences. Students will become familiar with the numerous inventions, innovations, and eating habits that these groups brought to the country.

783-76
EXPLORING YOUR SENSE OF SMELL.
John Boeschen
[Washington, U.S. Gov't. Print. Off.] 16 p. illus. [1975].
QP458.B6 F&N (U.S. Agricultural Research Service. Information Division. Science study aid, 10)
Anosmia, Food preferences, Instructional materials, Odor, Scientific methodology, Smell, Teaching methods.
Abstract: A science study aid is provided to teach junior high school students the importance of determining odor preferences and olfactory thresholds. Emphasis is given to stimulating creative thinking and acting as a focal point for class or group discussion with investigations acquainting students with scientific procedure as well as introducing the concept of primary odors and "odor-blindness" (anosmia). The aid is an appropriate supplement to general science and also vocational education and social science classes.

784-76
EATING WITH A SPOON: HOW TO TEACH YOUR MULTIHANDICAPPED CHILD. rev. ed.
Mary Bowman, Abigail B Calkin, Patrick A Grant
Columbus, Ohio, Ohio State University Press 59 p. 1975.
TX361.H3B6 1975 F&N (National Center on Educational Media and Materials for the Handicapped. NCEMMH reprint series, publication No. NC-75.906)
Child development, Cutlery, Handicapped children, Instructional aids, Learning disabilities, Teaching techniques, Utensils.
Rev. by Juan Pennucci, Mary Hines, and C. Rodney James.
Abstract: Designed to aid the parent of the handicapped (but not severely handicapped) child at the spoon-feeding stage of development, this book provides instruction methods for teaching a child the various skills required for ingestion of food. Guidelnes for preliminary evaluation and recording of progress are provided for activities such as head and mouth control and utensil manipulation. Utensils and dishes, which are adapted for use by the handicapped, are discussed and illustrated. References, aids, and a list of hospital supply houses are provided, as well as a batch of progress charts.

785-76
HOW TO IMPROVE THE NEXT BATCH OF COURSE OBJECTIVES YOU WRITE.
Martin M Broadwell
Training 13 (5): 50-51. May 1976.
HF1101.T7 F&N
Educational objectives, Objectives, Standards, Training, Writing.
Abstract: Writing course objectives requires ability and information as well as skill in writing, available standards of the job to be taught and matching training needs with class accomplishment. In addition, written objectives should match what is planned to be learned by the students. Finally, Broadwell suggests the writing of objectives may not always be necessary if the course is well planned.

786-76
TRAINING SMALL GROUPS: HOW TO GET YOUR TRAINERS MORE INVOLVED.
Martin M Broadwell
Training 13 (6): 19. June 1976.
HF1101.T7 F&N
Class activities, Educational programs, Student involvement, Student participation, Teaching techniques.
Abstract: Students can and should be encouraged to become active in training courses. Methods for accomplishing this include: asking for student input and feedback, either verbally or in writing; employing roleplay; dividing the class into sub-groups to work on a project and report to the class as a whole. Students should also be involved during lectures and visual presentations. The instructor should not be afraid that free discussion will lead to loss of classroom control.

787-76
HOW TO DEAL WITH A MIXTURE OF AGE AND EXPERIENCE IN THE CLASSROOM.
Martin M Broadwell
Training 13 (7): 32-33. July 1976.
HF1101.T7 F&N
Educational programs, Students, Teaching methods, Training techniques.
Abstract: Suggestions given for teaching heterogeneous training classes include: enlisting the support of the experienced students by granting them recognition, soliciting their opinion, and allowing them to express themselves; setting standards on how much interruption to tolerate and the degree of classroom participation to permit; allowing the trainees to progress at their own pace by the use of diagnostic tests and small-group work. The instructor must be sensitive to his students and careful not to damage their self-esteem.

788-76
SUCCESSFUL WORKSHOP TRAINING OF LOCAL GOVERNMENT OFFICIALS.
Douglas J Brunnette
Training Dev J 30 (4): 24-27. Apr 1976.
BF636.T7
Administrator education, Government employees, Government role, Management development, Training, Workshops.
Abstract: Management training tailored to the needs of local government officials was the object of primary concern in a workshop developed by the Manpower Development Service of Utah State University. Conclusions drawn from the workshop indicated that the time and resources required to conduct preassessment activities and design customized training materials are well worth the investment made. Additionally, it was stressed that trainers vicariously experience the activities of those whom they wish to benefit.

789-76
INTERACTION MODELING: A NEW CONCEPT IN SUPERVISORY TRAINING.
William Byham, James Robinson
Training Dev J 30 (2): 20-33. Feb 1976.
BF636.T7
Management education, Management philosophies, Models, Supervision.
Abstract: Improving supervisory skills in such areas as increasing productivity, reducing employee absenteeism, handling discrimination complaints, and overcoming resistance to change is described by the use of a new training technique called interaction modeling. No theory is taught; instead, for each situation, practical steps for handling are provided. In addition, positive models of behavior are presented and on-the-job application is stressed.

790-76
CURRICULUM GUIDE FOR HEALTH EDUCATION: NUTRITION.
Catholic University of America, Curriculum Development Center
[Washington] United States Catholic Conference, Creative Services 112 p. [1975?].
TX364.C395 F&N
Audiovisual aids, Consumer education, Curriculum, Curriculum guides, Curriculum planning, Guides, Handicapped, Health care, Instructional materials.
Abstract: This flexible health education curriculum is written for interdisciplinary use and presentation. Employing a modular design, the curriculum is broken down under units on nutrition, consumer education, community resources (health care), and the handicapped. Each module provides the teacher with background resources along with a variety of print and audiovisual teaching aids and sources from which these aids can be obtained. Material is appropriate for grade levels 7-12.

791-76
SUPERVISOR'S SURVIVAL KIT: A MID-MANAGEMENT PRIMER. 2d. ed.
Elwood N Chapman
Chicago, Science Research Associates 191 p. [1975].
HF5549.C44 1975 F&N
Career ladders, Guides, Job enrichment, Management development, Personnel management, Supervision.
Abstract: Guidelines are set down to help ensure that the transition from employee to supervisor is a smooth one and successful one. Each chapter contains optional mini-games which introduce an intriguing role-playing situation designed to involve students quickly in management problems. Topics covered include supervisor-employee relationships, motivating others, age differences and motivation, managing time, setting priorities, delegation of authority, supervisors as teachers, appraisals, and effective communication.

792-76
ELEMENTARY BODY MECHANICS (MOTION PICTURE).
Comprenetics, Inc.
Los Angeles 16 mm. sd. color. 13 min. 1970.
RA440.5.E41 F&N AV (Health employee learning program)
Health, Job training, Safety education, Work simplification.
Includes program guides.

Abstract: The importance of planning tasks and work procedures is demonstrated in this training film. The film also distinguishes between the strength of back and leg muscles used in lifting; identifies correct sitting and standing posture, and shows the most efficient body movements for performing different jobs.

793-76
LIGHT YOUR OWN FIRE (FILM LOOP); HOW TO CHANGE YOUR LIFE BY CHANGING YOUR ATTITUDES.
Continental Film Productions Corp.
Chattanooga film loop. 16 mm cartridge. 15:45 min. 1976.
BF323.C5L51 F&N AV
Attitudes, Behavior, Emotions, Human relations, Psychological aspects, Sensitivity training.
Publication no. 1775 For use in an Audiscan projector.

Abstract: The fine points of communication and attitude in dealing with human relations are described in this film loop. Emphasis is given to presenting a good attitude in order to sell ourselves, products, or services. Several illustrations demonstrate how people "turn off" to each other just by their personal bad attitudes. Finally, stress is given to self-improvement in areas where others could be hurt or offended and taking a more positive attitude toward living.

794-76
ADULT LITERACY LEVELS COULD DOOM U.S. NUTRITION EDUCATION EFFORTS.
Stephanie Crocco
Food Eng 48 (1): 16. Jan 1976.
389.8 F737
Consumer education, Literacy, Nutrition education.

Abstract: Adult literacy raises serious problems for government and industry in their efforts to provide nutrient information and consumer education. Current government nutrition information has been undermined by findings of an Office of Education study revealing that only 46 percent of adult Americans can make change, shop, and read job notices. One solution suggests that the Government fund TV programs providing nutrition education for people who cannot read nutrient declaration panels, add RDA's and comparison shop.

795-76
MEALS: THE FUN WAY TO LEARN ABOUT NUTRITION (GAME).
Susan J Crockett
North Dakota State University, Cooperative Extension Service
Fargo, N.D. 1 leader sheet, 1 calling number sheet, 30 game sheets. [n.d.].
LB1587.N8 F&N AV
Education, Educational games, Educational methods, Elementary education, Instructional materials, Nutrition education, Teaching methods.
with instructions.

Abstract: A bingo-like game designed for learning about nutrition is provided for elementary school children. Consisting of thirty game cards and numbered squares, the game is played by calling MEALS numbers which correspond to those on players' game sheets. The object of the game is to fill the squares either across, down, diagonally, or all four corners with foods that belong in the category assigned in each of the five columns labeled MEALS.

796-76
COMMERCIAL COOKING AND BAKING - BASIC - 9193; HOME AND FAMILY EDUCATION - 2751 (AWAKEN TO THE WORLD OF FOOD SERVICE): COURSE OUTLINE.
Dade County Public Schools, Division of Instruction
[Washington, Educational Resources Information Center] 21 l. 1972.
TX820.D32 F&N
Cooking instruction, Curriculum guides, Food service occupations, Foods instruction, Home economics education, Occupational home economics.
An authorized course of instruction for the quinmester program; Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $1.85; ERIC report No. ED 097 462.

Extract: A course outline is prepared as a guide for tenth grade students in Commercial Cooking and Baking or Food Management, Production, and Services. Providingbasic experiences in the field of commercial food service, the hotel and restaurant industry, and types of food service establishments, the course consists of an orientation, introduction to the food service industry, and basic nutrition. Special features include specific course objectives and content, a bibliography and quinmester post-test samples.

797-76
WHAT'S RIGHT AND WRONG WITH YOUR TRAINING ROOM ENVIRONMENT.
James L Davis, John W Hagaman
Training 13 (7): 28-31. July 1976.
HF1101.T7 F&N
Audiovisual equipment, Educational programs, Furniture, Interior design, Lighting.

Abstract: Training programs are more effective when conducted in the supportive environment of a properly designed conference room. Participants should not be distracted in their surroundings. Specific suggestions are given for providing the proper room structure, decor, furnishings, and audiovisual equipment. The optimum training room is held to be square, windowless, carpeted, painted in shades of blue, green, yellow, or orange, and equipped with recessed ceiling lighting.

798-76
THE PITFALLS OF EVALUATING INSTRUCTIONAL MATERIALS.
Joseph A Day
Audiovisual Instruction 21 (5): 26-27. May 1976.
LB1043.A815
Curriculum planning, Educational objectives, Evaluation, Evaluation methods, Instructional materials.

Abstract: Evaluation is necessary when developing a course of instructional materials. The materials should be internally evaluated by a member of the developing team. The materials should be reviewed using design production, aesthetic, and use standards. Problems of evaluation include lack of objectivity, learning theory utilization, external (users, consumers) judgments, and data collection.

799-76
HOW TO OVERCOME MANAGEMENT'S FEAR OF TRAINING.
Salvatore V Didato
Training 13 (5): 24-26. May 1976.
HF1101.T7 F&N
Educational influences, Educational psychology, Job training, Management, Training, Vocational education.

Abstract: Managers are often resistant to their employees' being selected for training. Resistance may stem from attitudes such as fear of lower output during the absence of an employee, resentment about an employee being under thesupervision of others, or anxiety about the loss of a good worker by promotion. To cope, the trainer can get the manager involved by outlining the material to be covered and training the manager first. Finally, effective publicity fosters interest and positive attitudes toward training.

800-76
DIETETIC INTERNS LOOK AHEAD BY STARTING NOW.
Sch Foodserv J 30 (5): 63-[65]. May 1976.
389.8 SCH6
Dietetic internship programs, Food service occupations, Food service training, Nutrition education, School food service.

Abstract: Three dietetic intern programs in Milwaukee, Bothell, Washington, and Spring, Texas, prepare interns for school foodservice occupations. Interns participate in menu planning, purchasing, warehousing and storage, and office work. In Spring, Texas, the interns prepared nutrition education projects for each age level in the schools.

801-76
ESSENTIALS OF MANAGEMENT FOR FIRST-LINE SUPERVISION.
Robert W Eckles, Ronald Lad Carmichael, Bernard R Sarchet
New York, Wiley 642 p. illus. [1974].
HF5549.E27 F&N
Administration, Management development, Management education, Supervisors.

Abstract: The first-line supervisor regarding his responsibilities for planning, operating, and controlling the production and personnel functions within his department is discussed. Chapters highlight concepts and practices of organizations, human behavior, and managerial skills, supervisory duties, and the effects of governmental and societal influences. In addition, practical applications and role-playing situations are featured at the end of each chapter.

802-76
MOTIVATION.
Education Research, inc.
Warren, N.J. 25 l. 1971.
HF5547.E31 F&N
Counseling, Evaluation, Management education, Motivation, Programed instruction, Psychological aspects, Role playing, Simulated environment.

Abstract: A management program, is designed to zero in on one of the most important motivational opportunities - the appraisal/counseling interview. The program utilizes Programmed Simulation, which involes fictional but realistic role playing. With participants acting as managers appraising and counseling subordinates, the program is broken down into 10 modules - taking them from the planning stages, through the interview itself, and into the follow-up period after counseling. As in real life, correct decisions allow the avoidance of unnecessary obstacles and an increase in pay-off opportunities.

803-76
SUPERVISION.
Education Research, inc.
Warren, N.J. 25 l. 1971.
HF5547.E32 F&N
Administration, Management education, Programed instruction, Role playing, Simulated environment, Supervision.

Abstract: A program, designed for improving supervisory skills, employs a new technique, Programmed Simulation (PS), which involves fictional but realistic role playing.While exact circumstances, operating framework, and people differ, all of the management principles can easily be transferred from this simulated situation to real life. The supervisory situation is envisioned as a maze of related decisions and interacting problems. The program is designed so that effective decisions bring the participant closer to the end of the maze and the weaker decisions inhibit his efforts. The net result is intended to yield a capable supervisor.

804-76
INSTRUCTION.
Education Research, inc.
Warren, N.J. 28 l. 1974.
HF5549.5.T7E3 F&N
Curriculum planning, Management education, On the job training, Programed instruction, Role playing, Simulated environment.
Abstract: A management program, is designed to reinforce training skills by providing a better understanding of how people learn, helping to organize and structure training programs, and selecting the best methods for knowledge and skill training. Utilizing the technique of Programmed Simulation, the program involves the participant in fictional but realistic role playing. Manpower development is emphasized as one of the key functions of every manager. Furthermore, stress is given to the idea that the ability to train and develop others quite often determines a manager's success.

805-76
DELEGATION.
Education Research, inc.
Warren, N.J. 11 l. 1971.
HF5547.E3 F&N
Administration, Decision making, Management education, Organization, Programed instruction, Responsibility, Role playing, Simulated environment, Supervision.
Abstract: A management program, employing the techniques of Programmed Simulation (PS), is designed to stimulate thinking and reinforce the concepts of effective delegation. Delegation is emphasized as one of the most complex and least understood but also beneficial of managerial techniques. The program provides a simulated situation where the participant must delegate properly in order to achieve the desired end results. The staff and assignments may differ from real-life working environments, but delegation principles are universal. Effective application of delegation principles in this role playing exercise will certainly result in an improvement of these skills.

806-76
THE EDUCATIONAL TECHNOLOGY CARTOON BOOK; CARTOONS FROM "EDUCATIONAL TECHNOLOGY" MAGAZINE.
Englewood Cliffs, N.J., Educational Technology Publications 128 p. [1970].
NC1763.T4E3 F&N
Cartoons, Comic books, Educational methods, Instructional materials, Mass media.
Abstract: A collection of cartoons spoofing the educational field is provided to the general public. Contemporary issues such as the new math, automation within the educational system, new teaching practices, new dress codes, curriculum improvements, and audio-visual materials are included.

807-76
SHAKE HANDS WITH YOUR GRAPHIC DESIGNER.
Ian Elliot
Training 13 (4): 34-37. Apr 1976.
HF1101.T7 F&N
Design needs, Guides, Illustrations, Instructional materials, Manuals, Study guides.
Abstract: Printed training materials should be designed to be physically attractive and to suit the type of people being trained. The following should all be considered in the design: what the program is about; whether the trainees are skilled, unskilled, management or technical; type, style, and layout; illustrations; use of color; and choice of paper stock. Well designed training materials are effective in helping training programs to be successful.

808-76
ELSIE HAPP, PRESIDENT OF ADA, SPEAKS OUT.
Food Management 10 (1): 30-33, 54, 58. Jan 1975.
TX341.F69
American Dietetic Association, Dietitians, Legislation, Professional education.
Abstract: In an interview with the president of the American Dietetic Association, descriptions of the changes in store for dietitians in 1975 are presented. Management techniques and responsibilities are cited as two of the most important roles dietitians will be expected to assume. Other areas stressed include new food service systems, critical foodservice budget, several new career categories within the dietetic profession, and a discussion of the National Health Insurance Act.

809-76
REFLECTIONS FROM A CRYSTAL BALL.
Donald P Ely, Margaret E Chisholm
Audiovisual Instruction 21 (1): 8-11. Jan 1976.
LB1043.A815
Cultural factors, Culture, Social planning, Socioeconomic influences, Socioeconomic status.
Extract: The question of "how much change the human being can accept, absorb, and assimilate, and the rate at which he can take it" is asked. The acceleration of change (rate of invention) over the next thirty-odd years is shown to be greater than any ever experienced. Education must train man to deal with the factors of his future society - lasers, chemicals, nuclear power, and humanizing machines and mechanizing humans.

810-76
TEACHERS' GUIDE TO EDUCATIONAL COOKING IN THE NURSERY SCHOOL - AN EVERYDAY AFFAIR.
Nancy Ferreira
Young Children 29 (1): 23-32. Nov 1973.
LB1101.Y6 F&N
Cooking, Nursery schools, Preschool education, Teaching guides, Teaching methods.
Abstract: Replacing snack time with "cooking time" for nursery school children helps them to learn about the world around them. Cultural backgrounds may be introduced, and likes for many foods may develop. Fruits, vegetables and milk should be emphasized. Field trips to farms become more meaningful. Food preparation can be a real experience, rather than just a lesson. Cooking projects and activity centers should be well organized, involving mothers if possible.

811-76
EVALUATION MATERIALS FOR THE FIVE STATE NUTRITION EDUCATION PROJECT (FSNEP).
Five State Nutrition Education Project
[Atlanta] 73 l. [1975?].
TX364.F5 1975c F&N
Educational planning, Evaluation, Evaluation methods, Nutrition education, Nutrition programs.
Extract: Information on the evaluation materials designed for use with the team approach to the teaching of nutrition education as it is developed through the use of the curricular materials in the Five State Nutrition Education Project is provided to management. The evaluation component is designed to measure the degree to which participants of a five day training workshop acquired the competencies identified by nutrition experts selected by the project Advisory Committee. Sample evaluations are included.

812-76
THE DEVELOPMENT AND EVALUATION OF PERFORMANCE BASED TRAINING FOR ELEMENTARY TEACHERS AND SCHOOL FOOD SERVICE PERSONNEL IN NUTRITION EDUCATION IN ALABAMA, FLORIDA, GEORGIA, MISSISSIPPI, TENNESSEE; FINAL REPORT.
Five State Nutrition Education Project
[Atlanta] 1 v. (various pagings). 1975.
TX364.F5 1975 F&N
Evaluation methods, Food service training, Nutrition education, School food service, Teacher education.
Developed under Grant Agreement Letter 12-35-600-112, section 6, (3); National School Lunch Act PL-91-248, The United States Dept. of Agriculture, Food and Nutrition Service.
Abstract: The strategy for implementing a competency-based team approach to nutrition education within a school, system, state, or nation developed by the Five State Nutrition Education Project is provided to management. Through the implementation of the process developed by the project, school food service managers and teachers perceive each other as professional resources to maximize nutrition education and the objective of the National School Lunch Program is achieved. Tables, illustrations, and sample survey forms are included.

813-76
THE DEVELOPMENT AND EVALUATION OF PERFORMANCE BASED TRAINING FOR ELEMENTARY TEACHERS AND SCHOOL FOOD SERVICE PERSONNEL IN NUTRITION EDUCATION IN ALABAMA, FLORIDA, GEORGIA, MISSISSIPPI, TENNESSEE, EXECUTIVE SUMMARY.
Five State Nutrition Education Project
[Atlanta] 5 l. 1975.
TX364.F5 1975a F&N
Educational planning, Evaluation methods, Food service training, Nutrition education, Teacher education.
Developed under Grant Agreement Letter 12-35-600-112, Section 6, (3); National School Lunch Act PL-91-248, The United States Dept. of Agriculture, Food and Nutrition Service.
Abstract: A bare-bones outline on the success of a two year National School Lunch Act project, "Development and Evaluation of Performance Based Training for Teachers and School Food Service Personnel in Nutrition Education", is provided for swift and easy assimilation by management. The Five State Nutrition Education Project provides the missing link to nutrition education which completes the paradigm necessary for achieving the broad objective of the National School Lunch Act.

814-76
A COMPETENCY-BASED TEAM APPROACH TO NUTRITION EDUCATION FOR SCHOOL FOOD SERVICE MANAGERS AND ELEMENTARY SCHOOL TEACHERS, GRADES 3-5, IN ALABAMA, FLORIDA, GEORGIA, MISSISSIPPI, TENNESSEE; TRAINING NOTEBOOK.
Five State Nutrition Education Project
Atlanta 1 v. (various pagings). 1975.
TX364.F5 1975b F&N
Communication skills, Educational planning, Evaluation methods, Nutrition education, Teacher education, Workshops.
Developed under grant agreement letter 12-35-600-112, U.S. Dept. of Agriculture, Food and Nutrition Service Final version, June 1975 Teaching materials in pocket inside front cover: Dialog, A program for exploring work relationships between teachers and food service managers; Unit I-A-2, Supportive and defensive climate in communication, observer checklist -

case of the orange; Resource list.
Abstract: The Five State Nutrition Education Project outlines a five-day workshop training program to provide elementary teachers and food service managers with competency skills for developing an effective nutrition education program in a school. The workshop participants are expected to develop skills in areas such as communication, team building, and effective teaching methods, including lesson planning, and resource evaluation and use. More than half the notebook is devoted to basic material for use in nutrition education.

815-76
FOODSERVICE CAREERS GAIN IN POPULARITY.
Cooking for Profit 44 (300): 28-30. Dec 1975.
TX901.C65
Career education, Educational programs, Enrollment, Food service industry, Food service occupations, Food service training.
Abstract: The report of the National Institute for the Foodservice Industry (NIFI) on national enrollment in foodservice education shows that enrollment has gone up 216.5 percent over the past nine years. The most critical question regarding this trend is can the industry sustain this ever increasing number of programs and absorb the increasing number of graduates. Industry studies and projections of growth tend to confirm that the need for trained people will continue.

816-76
NOW HEAR THIS!
J Patrick Ford
Training 13 (2): 24, 26, 28-30. Feb 1976.
HF1101.T7 F&N
Education, Educational methods, Educational programs, Teaching methods, Training.
Extract: The evolution of traditional military instruction from "pointer-podium-prop" to "performance-oriented training" is described. Emphasis is given to student practice, practicing a specific task, and observing student performance after training under the performance-oriented training program. In addition, the "U train" project for trainer training is explained.

817-76
NUTRITION EDUCATION FOR MEDICAL STUDENTS: II. WHO SHALL TEACH IT? WITHIN WHAT FRAMEWORK? HOW?
Reva T Frankle
J Am Diet Assoc 68 (6): 520-525. June 1976.
389.8 AM34
Curriculum development, Curriculum planning, Medical schools, Medical students, Nutrition education.
Extract: There exists inadequate recognition, inadequate support, and inadequate attention to the subject of nutrition in most medical schools. While progress has occurred in some schools, the teaching of nutrition has not generally been integrated into the curriculum of the medical school. The question is raised: within what framework must nutrition education be integrated in medical schools and how? The author attempts to highlight the role of the nutrition educator in the medical center setting as the health professional to assume leadership.

818-76
NUTRITION EDUCATION FOR MEDICAL STUDENTS: I. WHAT IS IT? WHERE HAS IT BEEN? WHY SHOULD IT BE TAUGHT?
Reva T Frankle
J Am Diet Assoc 68 (6): 513-519. June 1976.
389.8 AM34
Curriculum development, Curriculum planning, Medical schools, Medical students, Nutrition education.
Extract: After an eight-year experience of introducing nutrition into the medical school curriculum of a new medical school, the author reflects on the state of the art.Questions are raised, such as: What is nutrition? Is it part of medical education? If not, why not? Why should it be taught? The article ends with a note of optimism with reference to nutrition education in medical schools.

819-76
NUTRITION EDUCATION IN THE MEDICAL SCHOOL CURRICULUM: A PROPOSAL FOR ACTION: A CURRICULUM DESIGN.
Reva T Frankle
Amer J Clin Nutr 29 (1): 105-109. Jan 1976.
389.8 J824
Curriculum development, Curriculum planning, Medical education, Medical schools, Medical students, Nutrition education.
Abstract: Nutrition has been traditionally taught in medical schools with emphasis on clinical management of disease states with modified diets. However, the science of nutrition can no longer be considered only in terms of the diagnosis and treatment of nutritional deficiency diseases. Prevention of disease must be emphasized. Using the nutrition concepts that evolved from the 1972 Williamsburg Conference, a proposal is offered for a sequential nutrition curriculum design for years 1, 2, and 3 of undergraduate medical education.

820-76
THE JAPANESE FAMILY: A SOCIAL STUDIES UNIT FOR ELEMENTARY STUDENTS.
Laura K Gillolay, James N Hantula
Cedar Falls, Iowa 65 p. 1975.
GT2420.G5 F&N
Education, Family life education, Instructional materials, Japan.
Extract: A social studies unit introduces a non-Western culture by a study of the Japanese family. The unit provides an opportunity for the elementary school student to become aware of a culture of major importance to the citizens of the United States. Moreover, it stimulates the student to compare and contrast family life in Japan with the state of Iowa as the "take-off point" for developing deeper understanding of culture and our "spaceship" Earth.

821-76
THE KEYS TO PRODUCTIVITY - FOR SUPERVISORS.
Leonard J Gordon
Urbana, Ill., L. J. Gordon Associates 15 p. [1975].
HF5549.G6 F&N
Administration, Management development, Management education, Supervisors.
Abstract: A guide provides sound supervisory training information for executive management. Emphasis is given to the idea that to be effective in increasing productivity, supervisors must have the total know-how that will enable them to distinguish between the latest fads or glamorous gimmicks that momentarily look good but end up wasting time, energy, and money, as well as the more valid approaches that will truly pay off in the long run.

822-76
OPEN LETTER TO A YOUNG MAN.
Leon Gottlieb
Restaurant Bus 75 (1): 45, 47-48. Jan 1976.
389.2538 F82
Business education, Business skills, Fast food chains, Food service management.
Abstract: Twenty-four points to consider when entering the foodservice business are listed in response to a letter asking advice on how to intelligently enter the profession. Among the points mentioned are the necessity to become familiar with all aspects of the food service business from "hands on" experience and study; the willingness to work long, hard hours; and the need to have an understanding of finances, legal responsibilities, and employee relations.

823-76
HOW A TRAINER CAN USE 'ERIC'.
Stanley M Grabowski
Training Dev J 30 (4): 28-31. Apr 1976.
BF636.T7
Adult education, Education, Educational resources, Information centers, Information sources.
Abstrct: Using "ERIC" to find answers to training research problems is described for developing more effective educational and training programs. Discussions highlight that trainers have access to reports in educational research and development, conference proceedings, bibliographies, professional papers, and curriculum-related materials through the ERIC reference publications. Also included are detailed descriptions of the ERIC system and how to use its reference tools for searching the system.

824-76
IT'S A SMALL WORLD.
Helen H Hansen
Sch Foodserv J 30 (3): 36. Mar 1976.
389.8 SCH6
Cookery, international, Education, Educational programs, Elementary schools, International foods, Social studies.
Abstract: Students of Chemung Hill School in Stoughton, Massachusetts brought the world of food into their classrooms by celebrating an international restaurant day. Projects in preparation of the endeavor included designing and constructing an international restaurant, preparing culinary delights from each of the represented foreign lands, dressing in representative foreign costumes, and compiling favorite recipes from each nation into a cookbook called "Eating Around the World".

825-76
A NUTRITION WORKSHOP FOR HOME ECONOMICS TEACHERS.
Alice Henneman, Hazel Fox, Shirley Kreutz
J Nutr Educ 8 (1): 25-27. Jan/Mar 1976.
TX341.J6
Education, Educational methods, Nutrition education, Teacher education, Teaching methods, Workshops.
Extract: A nutrition workshop for home economics teachers was sponsored at the University of Nebraska. The workshopis designed to integrate new nutrition knowledge with possibilities for application in the classroom. The workshop focuses on providing food experiences in relation to nutrition concepts presented in class. Emphasis is givento getting people to enjoy foods in addition to giving them nutrition information. Workshop activities were highly rated by teachers who related experiences in their own classrooms.

826-76
HOME TRUTHS FOR MANAGERS.
Bob Hobert, Jim Martin
Training 13 (3): 34. Mar 1976.
HF1101.T7 F&N
Motivation, Personnel management, Psychology, Tests.
Abstract: Tips for improving interpersonal relationships are offered to managers. Primary focus is directed to the idea that outstanding managers continually look for opportunities to praise and compliment subordinates. In addition, it is emphasized that people who are encouraged, praised, complimen-

ted, and supported are much more likely to be long-tenured in any organization. Also included is a checklist for managers to follow in dealing with subordinates.

827-76
HOW TO TURN-OFF INTRODUCTION OF SPEAKERS.
Personnel J 55 (4): 156-158. Apr 1976.
280.8 J824
Communication skills, Individual characteristics, Performance criteria, Public speaking, Speeches.
Abstract: Guidelines to avoid turning off people because of their introductions, are offered. Emphasis is first placed on 13 common errors sometimes made by even sophisticated and experienced people when introducing a speaker and his topic. Secondly, 13 specific clues are presented for effectively introducing a speaker. Tips highlight the idea that there is no one way to introduce all speakers for all occasions and that introductions can sometimes be very difficult.

828-76
THE IMPORTANCE OF TRAINING.
Type A Topics p. 1-3. May 1976.
TX341.T9 F&N
Food service management. Personnel management, Training.
Abstract: The importance of a well-trained staff is discussed for school foodservice managers. Training, whether it be on-the-job, employee meetings, or formal classes, is described as affecting many areas. The employee is able to perform his job more easily and safely. The foodservice operation works more efficiently affecting student and customer nutrition and enjoyment of the food and service they receive. In addition, the school district saves money through increased productivity and reduction of waste.

829-76
IN THE CLASSROOM, A FEW MORE IMAGES CAN MEAN.
Training 13 (3): 28-31. Mar 1976.
HF1101.T7 F&N
Educational methods, Media selection, Multimedia instruction, Training.
Abstract: New research suggests that multimedia/multiple-image presentations, correctly done, can ensure more effective training. Emphasis is given to the idea that people learn best in situations in which a variety of stimuli are provided. In addition, discussions focus on the various types of newly available audio-visual equipment designed for multimedia/multiple-image presentations.

830-76
STUDENT RESTAURANT PROVIDES GOLDEN OPPORTUNITY.
Connie Jenkins
Sch Foodserv J 30 (7): 31-34. Aug 1976.
389.8 SCH6
California, Educational programs, Food service training, Restaurants, School food service, Student involvement, Type A lunch, U.S. Dept. of Agriculture, Vocational education.
Abstract: The Golden Jar is a 75-seat student-run restaurant serving Type A lunches on the campus of the John A. Rowland High School in Rowland Heights, Calif. Students plan the menus, cook the food, and serve, and bus the tables as part of a combination foodservice-vocational training program conceived by Ruth D. Richard,foodservice director for the Rowland Unified School District. Students in art, drafting, cabinet-making, photography, and electronics as well as foodservice classes have been involved in the project which was funded in part by the U.S. Dept. of Agriculture.

831-76
APPRAISAL OF EDUCATIONAL MATERIALS FOR AVLINE: AN EDUCATIONAL MATERIALS PROJECT IN HEALTH EDUCATION.
Jenny Johnson
Audiovisual Instruction 21 (1): 22-27. Jan 1976.
LB1043.A815
Computer applications, Educational resources, Health education, Information dissemination, Instructional materials. Program planning, Resource guides.
Extract: The expert-review type of appraisal used in the Educational Materials Project to provide a systematic procedure for making statements about the quality of a given audiovisual training material and, simultaneously, to increase awareness of the state-of-the-art among health education experts is discussed. AVLINE, a computer-based information dissemination system (resulting from this project) offers the health field educator a valuable resource from which to select teaching materials.

832-76
CHANGING PATTERNS OF PROFESSIONAL EDUCATION IN COLLEGES AND UNIVERSITIES - 1964 AND 1974.
Gladys E Jordan
J Am Diet Assoc 68 (5): 434-440. May 1976.
389.8 AM34
College curriculum, Colleges, Curriculum evaluation, Home economics, Nutrition education, Surveys, Universities.
Abstract: A report concerns two surveys of undergraduate nutrition education in a selected group of degree-granting institutions within the North Atlantic Region of the United States. The purpose of the surveys was to determine the status of nutrition teaching in the early 1960's and the direction of change during the intervening ten-year period (1974). Basic questions about undergraduate education in foods and nutrition and the most desirable administrative structure for this specialization will continue through the 1970's. Solutions will undoubtedly be forthcoming after further experimentation and evaluative research.

833-76
FOOD: WHERE NUTRITION POLITICS & CULTURE MEET: AN ACTIVITIES GUIDE FOR TEACHERS.
Deborah Katz, Mary T Goodwin
Center for Science in the Public Interest
Washington 213 p. [1976].
TX364.K33 F&N
Curriculum guides, Education, Learning, Nutrition education, Politics, Secondary education.
Abstract: An unconventional food and nutrition book is designed for use by high school teachers. Forsaking the typical text book approach, chapters are begun with a brief exposition on such topics as "Diet Related Disease" or "The Food Supply" followed by creative projects and activities designed to incite students to investigate, communicate, and effect change. In addition, chapters are concerned with twentieth century topics such as the food industry, consumerism, and national and world hunger.

834-76
INDUSTRY NEED, SUPPORT AIDS CREATION OF VENDING PROGRAM IN NJ HIGH SCHOOL.
Leslie W Kiray
Vending Times 16 (2): 22. Feb 1976.
HD5483.V4
Commercial food service, Educational programs, Food service occupations, Technical education, Vocational education.
Abstract: A history of the vending technology program begun in Union County Vocational Center in Scotch Plains, New Jersey is described. Discussions include the lack of technicians for potential jobs in the industry, the favorable response of the vending association to the program, the appointment of an advisory board, and supplier support.

835-76
EVALUATING TRAINING PROGRAMS.
Donald L Kirkpatrick
American Society for Training and Development
[Madison, Wis.] 313 p. [1975].
HF5549.5.T7K5 F&N
Behavior, Curriculum evaluation, Evaluation methods, Learning experience, Psychological aspects, Training.
A collection of articles from the Journal of the American Society for Training and Development.
Abstract: A collection of training articles published in the "Training and Development Journal" since 1960 is provided to training professionals to present them with many different approaches of evaluation methods. Articles are grouped into four topical areas. Area one includes those articles that measure the reactions of participants. The second contains articles measuring knowledge, skills, and attitudes learned in the classroom. Third are those articles that measure on-the-job behavior changes resulting from the program, and finally, the fourth area contains those articles which deal with evaluation definition, philosophy, and approaches.

836-76
PRESIDENTS' TABLE OFFERS FUN LEARNING ON HISTORY AND NUTRITION.
Terry Kirkpatrick, Mary Lou De Zeeuw
Sch Foodserv J 30 (1): 43. Jan 1976.
389.8 SCH6
Cookery, American, Cooking methods, Food habits, History, Nutrition.
Abstract: Using the Presidents' Table in the 1789-1865 time period as a theme, a lesson to expand students' knowledge of Presidents Washington and Lincoln and acquaint them with the value of nutrition is presented. In addition to the significant accomplishments of each president, typical period foods, eating habits, and food preparation techniques are discussed.

837-76
HELP! MY TRAINING PROGRAM BOMBED... AND IT COULD HAPPEN TO YOURS.
Thomas G Lewis, Morris E Fockler
Training 13 (6): 26-27, 30. June 1976.
HF1101.T7 F&N
Curriculum evaluation, Curriculum planning, Educational programs, Training.
Abstract: A sales training manager describes the reasons for the failure of training programs by depicting his own personal failure and his subsequent redevelopment program. The primary reason for the initial training program failurewas defined as disregard of the needs of company representatives. The game plan for the new program was to develop one which satisfied real needs and then to divide these goals into the following steps: regroup, identify needs, set objectives, generate alternatives, evaluate alternatives, design and develop the program, and test the program.

838-76
LIBERTY BELL: BICENTENNIAL CLASSROOM ACTIVITIES.
Sch Foodserv J 29 (10): 58-60. Nov/Dec 1975.
389.8 SCH6
Class activities, Instructional materials, Nutrition education, Protein foods, Proteins.
Abstract: Lesson plans for three grade levels (early elementary, upper elementary and middle, and junior and senior high

school) are presented. Centering on a Liberty Bell Menu, the lessons are designed to give students a knowledge of protein, it's place in the diet, protein-rich foods, cholesterol, and low-cholesterol foods. Each lesson plan is divided into objectives, activities, and evaluation techniques. References are cited for further information.

839-76
LUNCH IS A LEARNING EXPERIENCE AT RIVER HILLS.
Food Nutr 6 (2): 6-7. Apr 1976.
aTX341.F615
Mental retardation, Mentally handicapped, Nutrition education, School lunch, Teaching techniques.
Abstract: Nutrition education for mentally retarded children is illustrated by River Hills School. Here, even lunch presents special difficulties as well as special learning opportunities for the students. Simple things, such as opening a milk carton, become a daily lesson in eye-hand coordination as well as teaching the children to like milk. However, the main purpose of the school is described as helping the students achieve their full potential and live meaningful lives.

840-76
A STEP-BY-STEP WAY TO SELL YOURSELF - AND YOUR BOSS - ON THE VALUE OF INDIVIDUALISED INSTRUCTION.
Michael Maginn
Training 13 (5): 29-31. May 1976.
HF1101.T7 F&N
Audiovisual instruction, Individualized instruction, Programed instruction, Training techniques, Video tapes.
Abstract: Today, individualized instruction does not utilize only written, "fill-in-the-blank" workbooks. Videotapes, audiotapes, related structured workbooks, and even humor are used to increase students' retention of material. This type of instruction should exploit elements of Skinnerian methods, proven to be affective. Finally, one-time expense, no limitation and time savings are all advantages stimulating the use of individualized instruction.

841-76
METRIC PLAYING CARDS (GAME).
La Porte, Ind., Dek-a-Music Co. 52 playing cards, 5 instruction cards. 1974.
QC93.M46 F&N AV
Mathematics, Metric system, Physical measurements.
Extract: A deck of cards utilizing metric abbreviations, prefixes, and values in numerical order provides a method of familiarization with the metric system for students. The similarity to a standard deck makes it possible to play almost all the same games, such as, "War", "Old Maid", and "Hearts". Complete playing instructions and a player's reference card are included.

842-76
PROBLEM: HOW TO MOTIVATE EMPLOYEES; SOLUTION: INSERVICE TRAINING.
Carol S Mier
Food Management 11 (4): 63. Apr 1976.
TX341.F69
Food service training, Food service workers, Hospital food service, Job training, On the job training, Vocational education.
Abstract: Food service at Rhode Island Hospital set up a training program for their employees. After deciding on learning needs, they started monthly class sessions related to immediate job requirements. The classes cover many areas in food service, and are changing in content and teaching methods as needed.

843-76
ATTITUDES ABOUT FOOD SCIENCE AMONG HIGH SCHOOL EDUCATORS.
Andrew B Moore
Food Technol 30 (4): 76, 78-79, 82. Apr 1976.
389.8 F7398
Food science, Food service, High school curriculum, High schools, Occupational guidance, Occupational home economics, Vocational counseling, Vocational education.
Abstract: A survey was conducted to determine the attitudes of high school educators on food science. Conclusions reflect that high school educators view food science as slanted toward home economics and homemaking and that they tend to place less emphasis on the technical aspects of the field. In addition, comparing these attitudes to actual food science job qualifications and food science career data, high school educators are presently unable to prepare students for food science careers.

844-76
HOW YOU CAN MAKE YOUR OWN CUSTOMIZED TRAINING KIT.
C Eugene Moss
Training 13 (4): 40-41. Apr 1976.
HF1101.T7 F&N
Demonstrations (Educational), Instructional materials, Teacher developed materials.
Abstrct: When teaching offsite, it is important to have the necessary teaching tools. A kit is described as containing items such as felt-tip pens, slide carrier, and a blackboard. The container is a briefcase which also has room for course and lecture notes. The kit can be modified to use as a lectern. With costs placed under $100, use of the kits is easily obtainable and the trainer need not be caught without indispensible teaching accessories.

845-76
TELEPHONE MANNERS (FILM LOOP).
National Education Media
Hollywood film loop in cartridge. 10 min. sd. color. super 8 mm. 1973.
HF5549.5.T7T3M8 F&N AV
Business skills, Communication skills, Communications.
With study guide; for use in Fairchild cartridge projector.
Extract: Recommendations regarding conduct when answering the telephone are provided to the business community. Emphasized guidelines include clear identification, personalized full attention, polite tone, listen and take notes, repeat message to caller, and use of words "please" and "thank you".

846-76
TELEPHONE MANNERS (MOTION PICTURE).
National Educational Media
Sherman Oaks, Calif. 10 min. sd. color. 16 mm. 1972.
HF5549.5.T7T3MP F&N AV
Business skills, Communication skills, Communications.
Abstract: Recommendations regarding conduct when answering the telephone are provided to the business community. Emphasized guidelines include clear identification, personalized full attention, polite tone, listen and take notes, repeat message to the caller, and use of the words "please" and "thank you".

847-76
NUTRITION EDUCATION FOR THE OLDER AMERICAN.
New England Gerontology Center
Durham, N.H. [51] p. [1975?].
TX361.A3N42 F&N
Consumer education, Elderly (65 + years), Instructional aids, Nutrition education, Teaching guides, Teaching methods.
Abstract: A guide on nutrition education for the elderly is developed for nutritionists and dietitians working with the National Nutrition Program for the Elderly (Title VII). Emphasis focuses on creating an environment at the projects and the meal sites that encourages the elderly to participate in and direct activities that will improve their lives. As a result of this participation, it is hoped that the elderly will also make proper nutrition a part of their lives.

848-76
HOW TO PLAN A TRAINING PROGRAM.
Gale E Newell
Personnel J 55 (5): 220-225. May 1976.
280.8 J824
Educational administration, Educational programs, Effective teaching, Planning, Questionnaires, Training.
Abstract: The requirements for a successful training program are discussed for corporate managers. Primary emphasis is placed on the idea that careful planning, preparation, and analysis of a training program, with objectives specifically defined, are essential to the design of a successful program. Suggestions are provided for a sequence of events from the time a firm first inquires about a training program through to post program evaluation.

849-76
WHICH MEDIUM FOR THE FUTURE?
Richard G Wibeck
Audiovisual Instruction 21 (1): 12-13, 71. Jan 1976.
LB1043.A815
Audiovisual aids, Audiovisual equipment, Educational planning, Purchasing.
Extract: Equipment variety and limited funds necessitate a more rational approach to equipment acquisition. As a guideline to future purchases, it is suggested that the media manager determine what the learning/teaching problem is and prescribe the device (media) most appropriate to its solution. Specifically, educational setting, cost, learner control, material availability and equipment developments that would affect purchasing decisions are discussed as they apply to photographic vs. video magnetic formats.

850-76
SCIENTIFIC "PROOF" THAT YOUR TRAINING PROGRAM WORKS.
Stanley R Wovack
Training 13 (3): 32-33. Mar 1976.
HF1101.T7 F&N
Educational programs, Statistical analysis, Statistics, Tests.
Abstract: A statistical method for determining whether a training program works is demonstated in a discussion of "Fisher's Table of t". Discussions focus on the idea that in the training field, any comparison of results should have statistical significance. In addition, a case in point is utilized to illustrate the Table and how to mathematically calculate the statistical data into significant results.

851-76
NUTRITION EDUCATION: TRACING A FIVE-YEAR PLAN.
Edward A Jr Parry
Sch Foodserv J 30 (5): 56-58, 60. May 1976.
389.8 SCH6
Nutrition education, Pennsylvania, School food service, School lunch programs, Student participation.
Abstract: Edward Parry, Foodservice director for the Chester Upland School District of Pennsylvania, developed a nutrition education program including employee training, student advisory meetings, principal and faculty orientation, news media contacts, parent and community group discussions, and regular tours of the food center. During the five years since the

inception of the program the number of lunches served daily has increased from 1200 to 5350.

852-76
FOOD SERVICE IN 1985.
Thomas F Powers
Cornell Hotel Restaurant Admin Quarterly 17 (1): 40-54. May 1976.
TX901.C67
Curriculum planning, Food service, Higher education, Secondary education, Vocational education.
Abstract: A summary of a study is provided which promotes the need for a more rational, forward-looking basis for curriculum planning in secondary and post-secondary foodservice education. The basis for planning the curriculum has focused on a qualitative view of the foodservice industry and a set of numerical projections. The qualitative view includes such topics as centralized foodservice, government foodservice, food science, and technology. The quantitative projections include statistics such as industry sales and manpower data.

853-76
PRESIDENTS' TABLE: BICENTENNIAL CLASSROOM ACTIVITIES.
Sch Foodserv J 30 (1): 44-46. Jan 1976.
389.8 SCH6
Basic health facts, Basic nutrition facts, Class activities, Educational games, Nutrition education.
Abstract: Bicentennial classroom activities centering around the theme of the Presidents' Table are presented for two grade levels (early elementary and upper elementary and high school). Specific lesson activities and objectives are listed. A Body Builders Pre- and Post-Test and a Body Building Game are included to monitor and evaluate students' nutrition knowledge.

854-76
PROBLEM: 12-COURSE NEW ORLEANS FEAST; SOLUTION: LET STUDENTS DO IT THE FRENCH WAY.
Food Management 11 (3): 65. Mar 1976.
TX341.F69
College students, Dinner, Feasts, Learning experience, Student participation.
Abstract: As part of the Haute Cuisine of classical cookery course offered at the University of Wisconsin, students presented a 12-course New Orleans feast, consisting of three complete table settings, seven different wines, more than 3,000 pieces of silver and glassware, and seven hours to serve; the cost was $35. The list of French gourmet delights included tourbot aux oranges, squab a la minuto, and boeuf perigourdine.

855-76
RESTAURANT TRAINING RECIPE AT TRITON COLLEGE.
Joseph Quagliano
Ill Career Ed J 32 (1): 7-9. Autumn 1974.
LC1041.I42 F&N
Career education, Commercial food service, Educational programs, Food service occupations, Food service training, Occupational guidance, Program planning, Student involvement.
Abstract: The Restaurant Training Program at Triton College in River Grove, Illinois is summarized. The recent success of the program is attributed to its broadly based two year curriculum offering practical training in nearly all areas associated with comprehensive food operation. The program's philosophy, equipment used in training, levels of instruction utilized, and the use of local foodservice professionals as advisors are discussed.

856-76
EXPLORING PROFESSIONAL COOKING.
Mary Frey Ray, Evelyn Jones Lewis
Peoria, Ill., Chas. A, Bennett 3 v. [1976].
TX663.R3 F&N
Career education, Food service, Food service occupations, Occupational guidance, Textbooks.
With 33 visual masters and 11 bulletin board idea sheets Contents: [v.1] text; [v.2] teacher's guide; [v.3] student activity guide.
Abstract: The career opportunity possibilities in foodservice are explored for the high school student. That unlimited opportunities, ranging from beginning jobs to the highest managerial positions, exist in the field is stressed. Special emphasis is given to the job of cook. Introductory topics reveal the world of food and foodservice. Topics treated in detail include pathways to foodservice, organization of work centers, and principles of food preparation. Additionally, practical applications of work experience are included.

857-76
GRADUATE STUDY FOR THE HOSPITALITY INDUSTRY.
Edward M Rehkopf
Cornell Hotel Restaurant Admin Quarterly 16 (1): 57-58. May 1975.
TX901.C67
Academic achievement, Career education, Food service training, Prediction.
Abstract: The history and present status of the Cornell Hotel School's Master of Professional Studies Program are reviewed; the academic requirements and the curriculum is described.

858-76
50 WORD GAMES FOR HEALTH CLASSES (GAME).
Ruth Rice
Portland, Me., J. Weston Walch 50 game sheets. 1975.
RA440.5.F5 F&N AV
Educational games, Health, Health education, Safety.
Includes listing of puzzles, introduction, and answers.
Abstract: A set of word games cover topics included in health and safety courses for junior high and high school level students. Some are for introducing lessons and stimulating thought whereas others are for testing students on basic topic comprehension. Certain games are designed for individual participation while others are good for class discussion or research work. Some are created for competitive, contest-type activities. Also included are suggested activities related to topics covered in the games.

859-76
IS IT TRUE WHAT THEY SAY ABOUT VIDEODISCS?
Walt Robson
Training 12 (12): 80-82. Dec 1975.
HF1101.T7 F&N
Audiovisual equipment, Instructional aids, Instructional media, Mass media, Video discs.
Abstract: The use of videodiscs as a teaching aid and training medium in the near future is discussed. Storage capacity, playback capability, and low unit cost for replication are cited as reasons for the widespread interest in such training aids. The impact of these automated systems on training centers and personnel is discussed. To illustrate the use of a videodisc system, a sample management training problem is described. A short bibliography of suggested readings is included.

860-76
RUNNING A SEMINAR.
Instit Distrib 12 (7): 44. July 1976.
HD9000.1.I5
Distributive education, Food service industry, Marketing, Seminars, Teaching techniques.
Abstract: A successful seminar involves time, detail and hard work. It is a flexible means of instruction which can cater to specific segments of the foodservice industry, such as hospitals, schools, or restaurants. Suggestions on running a seminar are given, together with specific examples of ways in which four cooperatives utilize the seminar form.

861-76
METRIC BINGO (GAME).
Irvin J Schmidt
La Porte, Ind. Dek-a-Music Co. 18 player cards, deck of caller cards, markers. 1974.
QC93.M45 F&N AV
Conversion, Educational games, Measurement, Metric system.
With instruction booklet.
Extract: A bingo game for ages 8 to adult is designed to promote understanding and use of the metric system. By playing the game, the student learns the metric terms and abbreviations for length, weight, capacity, area and volume, temperature, and their equivalent values in U.S. terms. Complete playing instructions are provided.

862-76
SCHOOL LUNCHROOM WORKERS (MOTION PICTURE).
Wilmette, Ill., Films, Inc. 15 min. color. sd. 16 mm. 1972.
TX945.5.S35S3MP F&N AV
Food preparation, quantity, Food service workers, School food service.
Extract: Operation in a typical lunchroom is depicted by using actual school lunch room workers as the cast. Several of the workers give their own personal profiles as well as discuss what constitutes a Type A lunch. Demonstrations include methods of food preparation, serving, clean-up through the use of foodservice equipment and waste-saving techniques. Emphasis is also given to the friendly atmosphere enjoyed by workers with each other and their clientele.

863-76
THE METRICS ARE COMING; PROCEEDINGS.
Workshop: Metric Awareness for the Home Economist, Western Michigan University, 1974
Joy Schrage
[Kalamazoo? Western Michigan University?] 75 p. 1974.
QC93.W6 1974 F&N
Education, Educational methods, Home economists, Instructional materials, Metric system.
Abstract: A report on a workshop designed to create awareness and develop a basic understanding of the Metric System for home economists is presented. The proceedings provide some insight into such topics as metric measurement as a logical system, metric conversion, industry and the metric system, metrics in the classroom, and consumer problems. In addition, practical applications utilizing the metric system are provided for group activities.

864-76
FOOD SERVICE FOLLOW-UP STUDY.
David C Scott
Bakersfield College, Office of Institutional Research
[Washington, Educational Resources Information Center] 32 l. 1974.
TX911.5.S33 F&N

865-76
Career education, Food service management, Food service occupations, Inservice education, Inservice programs, Junior colleges. Program evaluation.
Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $1.85; ERIC report No. ED 099 085.
Extract: Bakersfield City College reports on a follow-up study for an evaluation of their Food Service Management Program for cafeteria workers, A.A. degree candidates, and avocational students. Workers and degree candidate respondents find courses useful in providing skills for advancement and suggest a broader variety of courses, especially regarding school lunch programs. The avocational respondents are interested in more variety beyond the Modern Buffet and Foreign Foods courses now available and in more evening classes being offered.

865-76
SELECTING EMPLOYEES FOR TRAINING AND PROMOTION.
Food Serv Mark 38 (1): 19, 65. Jan 1976.
389.2538 F732
Career ladders, Food service training, Personnel management, Training techniques.
Abstract: Elements of a successful career-development system are provided to labor management. Key discussions include the management centered process of employee selection and the employee bidding process focused on self identification.

866-76
SEMINARS PROVIDE LEARNING OPPORTUNITY.
Sch Foodserv J 30 (1): 50-52. Jan 1976.
389.8 SCH6
Educational programs, Food service training, Food service workers, Seminars.
Abstract: Participant responses to three regional two-day foodservice seminars is discussed. All participants were challenged to utilize what was learned. The Mideast Seminar acquainted participants with new ideas for foodservice and identified material for alleviating problems; the Western Seminar focused on management training; the Northwest Seminar sought to provide participants with tools and techniques to achieve maximum efficiency in the lunch room. Scholarships were awarded for continuing education.

867-76
PROBLEM: HOW TO ACTIVATE STUDENT POWER; SOLUTION: WORK-STUDY PROGRAM.
Sybil Short
Food Management 10 (1): 65. Jan 1975.
TX341.F69
Educational programs, Food service workers, High school students, Hospital food service, Work study programs.
Abstract: A work-study program in a hospital kitchen allows for a mutually beneficial arrangement - training for tomorrow's foodservice workers and simultaneously improved hospital feeding. The program allows students to work mornings and attend school in the afternoon or visa versa, achieve academic credit, and receive the hourly minimum wage ($2.40). The hospital's benefits include an alleviation of manpower shortages and the elimination of expensive overlapping shifts.

868-76
LEARNER SUCCESS OR FAILURE?
Russell C Shortridge
J Nutr Educ 8 (1): 18-20. Jan/Mar 1976.
TX341.J6
Academic achievement, Education, Educational methods, Nutrition education, Teaching methods.
Extract: A learner success-oriented system, developed by the Dairy Council of California, is based on learner-focused instruction. It results in 80% of the learners mastering the nutrition objectives and achieving success at the A or B grade level. Individualized instruction after post-testing can can increase the figure to 95% achieving learning success.

869-76
SIX KEYS TO MORE COURTEOUS FOOD SERVICE (AUDIOTAPE).
Minneapolis, Minn., Restaurant-Hotel Aids 4 audiotapes in cassette. 8 s. 64 min. 1972.
TX911.3.C8S6 F&N AV
Food service, Food service training, Food service workers.
With teacher's guide.
Abstract: Audiotapes provide tips for secondary school students to familiarize themselves with special skills and responsibilities within the broad career area of foodservice operations and management. Emphasized topics include courtesy with regard to co-workers, supervisors, and customers. Three tapes are included enumerating steps for acquiring and developing foodservie courtesy with a fourth, for student/teacher question and answer exchanges.

870-76
FOODS AND NUTRITION CURRICULUM GUIDE; DRAFT.
South Carolina, Dept. of Education, Office of Vocational Education
[Washington, Educational Resources Information Center] 159 l.1972.
TX364.S64 F&N
Adult education, Consumer economics, Consumer education, Curriculum guides, Family nutrition, Foods instruction.
Available from: Computer Microfilm International Corp., P. O. Box 190, Arlington, Virginia, 22210; EDRS price MF - $0.75, HC - $7.80; ERIC report No. ED 090 403.
Extract: A homemaking and consumer education guide identifies behavioral objectives as well as learning and evaluation experiences in foods and nutrition for high school students. The introductory course provides instrution in the significance of food in health and appearance, management, preparation, meal planning, budgeting, and careers. The advanced course examines family and consumer food needs and preparation and related job opportunities. The semester course includes family food management, technology, food patterns, and related careers.

871-76
SHOULD WE EDUCATE THE TRAINER -- OR TRAIN THE EDUCATOR?
Will Sparks
Training 13 (2): 31-33. Feb 1976.
HF1101.T7 F&N
Education, Educational methods, Teaching methods, Training.
Abstract: The fine line in the distinction between education and training is discussed. Emphasis is given to the idea that both pertain to learning and retraining procedures, skills, methods, techniques, etc., and, assuming there is a difference, that one is in some sense superior to the other. In addition, whether involvement is in training, teaching, or educating, the ultimate objective is the same: to impose new behavior patterns and habits upon the narrow patterns of students.

872-76
TRAINING SMALL GROUPS: HOW TO STRUCTURE THEM FOR BETTER RESULTS.
Patrick Suessmuth
Training 13 (6): 20-21. June 1976.
HF1101.T7 F&N
Class activities, Educational programs, Group dynamics, Student participation, Teaching techniques.
Abstract: Students learn best when they are actively involved in the learning process, and small groups encourage this involvement. Best results are usually achieved from groups of 5 or 6 persons. The most effective group seating arrangement is a tight circle, without a table between the individuals. Six types of groups were discussed: task, discussion, brainstorming, tutorial, explorer, and discovery groups, with the role of the instructor varying according to the function of the group.

873-76
HERE'S TO YOUR HEALTH (POSTER).
Sunkist Growers
Sherman Oaks, Calif. 1 poster. color. 24 x 18 in. 1975.
TX558.C5H4 F&N AV
Citrus fruits, Elderly (65 + years), Nutrient values, Nutrition, Nutritional quality.
Extract: Some suggestions for better health are presented to the general public through sources of vitamin C. Citrus fruits are approved as one of the best sources of vitamin C and fiber which promotes growth and maintenance of body tissues, teeth and gums, skin, and blood vessels.

874-76
A FIVE-YEAR PLAN FOR DESIGNING AND IMPLEMENTING A STATEWIDE HEALTH EDUCATION CURRICULUM IN MARYLAND.
Doris E Terry, Louella H Woodward
J Sch Health 46 (5): 282-285. May 1976.
LB3401.J6 F&N
Education, Elementary schools, Health education, Maryland, Planning, Schools, Secondary schools.
Abstract: A project, started in Maryland in 1969, involved planning, development, implementation, and evaluation of a comprehensive health education curriculum to be used by teachers at all grade levels. First, in workshops, it was decided to adopt a conceptual approach with subconcepts and stated behavioral approaches. Next, health education concepts were developed into a basic framework concerning content, activities, assessment tasks, and resource materials. In 1970, materials and activities were developed in-depth. A pilot study, involving over 2500 students, was run and then evaluated. Finally, the revised curriculum was published: Health Education: A CurricularApproach to Optimal Health.

875-76
FOOD SERVICES.
Texas Tech University, Home Economics Instructional Materials Center
[Washington, Educational Resources Information Center] 3 v. 1974.
TX943.T42 F&N
Career education, Curriculum guides, Disadvantaged youth, Food service occupations, Home economics education, Occupational guidance.
Available from: Computer Microfilm International Corp., P.o. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $19.80; ERIC report no. ED 099 526.
Extract: A curriculum guide to aid in such vocational training as menu planning, using standardized recipes, altering recipes, purchasing food, production, serving, and clean-up is provided to teachers for academically or socio-economically handicapped high school students. Discussions include a teacher preparation overview, job opportunities, equipment, distribation, customer service, storage, and simulations of actual job situations. Tables, diagrams, handouts, and a bibliography are included.

876-76
MANAGERIAL-SKILLS DEVELOPMENT: AN EXPERIENCE IN PROGRAM DESIGN.
Edward H Thorne, Jean L Marshall
Personnel J 55 (1): 15-17, 38. Jan 1976.
280.8 J824
Management development, Management education, Management systems, Personnel management, Program design, Program evaluation.
Abstract: An overview of the methods used to design a managerial-skills development (MSD) program for industrial use is presented. The techniques of adult education are adapted to industrial situations to create an environment for learning that is supported by all levels of management. Charts showing the various stages of program schedule are included. The positive aspects and drawbacks of the program, as designed and developed at General Electric, are cited.

877-76
PROCESS TRAINING: A RATIONAL APPROACH CAN BE APPLIED.
Ben Tregoe
Training Dev J 30 (4): 16-17. Apr 1976.
BF636.T7
Career education, Communication (Thought transfer), Communications, Training.
Abstract: Process training at the administrative level as a vital ingredient of organizational growth in today's business environment is discussed for managers. Such training not only achieves organizational benefits but individuals are able to make maximum contributions and to achieve personal career potential. Additionally, in attempting to obtain the fullest contribution from all its resources, the organization must develop basic processes of rational thinking skills in its administrative work force.

878-76
SOME CONCEPTS AND GENERALIZATIONS ABOUT COMMUNICATION.
Eleanore Lund Vaines
Can Home Econ J 26 (2): 16-21. Apr 1976.
321.8 C162
Communication (Thought transfer), Communication skills, Communications.
Abstract: Some deductive concepts and generalizations which illustrate communication are discussed. Highlighted is the idea that the goal of defining concepts and generalizations is to make knowledge more efficient and not create new knowledge. This can mean that the information is more readily used and the parts of the conceptual system more readily perceived as a whole organization.

879-76
FOODS AND NUTRITION (FILMSTRIP).
Visual Education Corp.
Englewood Cliffs, N.J., Prentice-Hall 3 filmstrips, color. 35 mm. and 3 audiotapes in cassette. 1975.
TX911.5.F6F5AC F&N AV (Crossroads home economics and the working world, unit 1.)
Career choice, Career education, Food service occupations, Occupational guidance.
With teacher's guide, career activities reproduction masters; 3 audiotapes in cassette, m/a, Contents. - From skills to options. 98 fr. 15 min. - Living your choices, Barbara. 67 fr. 10 min. - Living your choices, Jim. 82 fr. 12 min..
Extract: A multi-media package is prepared to provide career awareness exploration and decision experience to Home Economic students. One filmstrip provides an overall view of four career skills students can develop by studying foods and nutrition, while the other two filmstrips focus on individual (Jim and Barbara) case study careers. Also included are follow-up career and supplemental career activity suggestions.

880-76
CASHIER TRAINING TAKES TO THE ROAD.
Melanie Watts
Food Nutr 5 (2): 8-9. Apr 1975.
aTX341.F615
Cashiers, Educational programs, Food stamp programs, Oklahoma, Training.
Extract: Future grocery checkers in Oklahoma City, whether attending class in a mobile van or in a regular classroom, are learning all about the food stamp program. And the results are already showing up in the stores, where managers report fewer mistakes in food stamp handling.

881-76
AN INTRODUCTION TO GENERAL SYSTEMS THINKING.
Gerald M Weinberg
New York, Wiley 279 p. [1975].
Q295.W44 F&N
Systems analysis, Systems approach.
Extract: An introduction to the general systems thinking method is described for general audiences. Incites are gathered and organized from both general systems theorists and disciplinarians. Using a language that anyone can understand, mathematics to clarify concepts, and experienced computer techniques; the general systems thinking approach is used to dispel unclear thinking habits.

882-76
CULINARY INSTITUTE'S 7,000 GRADUATE CHEFS CHALLENGE EUROPE'S MONOPOLY ON COOKING EXPERTISE.
Steve Weiss
Instit/Vol Feeding 78 (7): 52-54. Apr 1, 1976.
TX1.I55
Career education, Chefs, Food service management, Vocational education.
Abstract: The Culinary Institute of America is describedas an accredited college with alumni employed in every aspect of foodservice/hospitality endeavor. Primary stress is placed on the Institute's involvement in developing a code of ethics for professional culinarians and upgrading the image of the foodservice profession in general. Other discussions center on curriculum and the increase in student enrollment.

883-76
PEOPLE + MEDIA = TRAINING FLEXIBILITY.
August M Wildberger, Patricia Hendershot
Audiovisual Instruction 21 (4): 24-25. Apr 1976.
LB1043.A815
Adult vocational education, Audiovisual instruction, Educational planning, Effective teaching, Instructional materials, On the job training, Training techniques, Vocational education, Work experience programs.
Abstract: An in-house employee training program using audiovisual methods is described as extremely successful. Discussions focus on the three-part training program and the advantages and drawbacks of the audiovisual method. An analysis of the drawbacks proved helpful in determining modifications to improve the program and in turn benefit the employee/trainee. In addition, an evaluation of the total program based on employee acceptance and cost-effectiveness is provided.

884-76
THE KIDS ARE LEARNING TO COOK AND COPE.
Barbara Wilms
Parent's Magazine 51 (3): 39-40, 72. Mar 1976.
HQ750.A2P3 F&N
Cooking, Cooking instruction, Cooking techniques, Educational methods, Instructional materials, Preschool children (2-5 years), Preschool education, Teaching methods.
Abstract: A kitchen is described as the best kind of classroom where preschoolers can develop school skills, take pride in what they create, and have fun just messing around. Descriptions of the activities in Grove Parent Nursery in Berkeley, California include examining, cooking, and eating food; use of picture cards to illustrate recipes; vocabulary building opportunities; experimentation through doing and tasting; feeling different ingredient textures, and use of various kitchen and cooking tools.

885-76
LET'S REDISCOVER THE ADVANTAGES OF SLIDE PROJECTORS.
Ray Wood, Gene Theslof
Training 13 (5): 53. May 1976.
HF1101.T7 F&N
Audiovisual aids, Instructional materials, Slides, Training.
Abstract: Use of slides with a lecture has many advantages over use of movies or videotape. Slide production costs considerably less than movie production, preparation is possible without large production crews, and equipment is usually reliable. In addition, updating by replacing individual slides is possible. Descriptions of glass, plastic and paper mounts are included, along with their advantages and disadvantages.

MENU PLANNING

886-76
PROBLEM: HOW TO INCREASE PARTICIPATION; SOLUTION: SPECIAL TUESDAY DINNERS.
Mary Allan
Food Management 11 (2): 53. Feb 1976.
TX341.F69
Dinner, Menu planning, School food service, Student participation.
Abstract: Results of offering one-night-a-week specialty meals to promote student participation in the University of Michigan's Stockwell Cafeteria are described. SpecialTuesday dinners such as ethnic dinner, a Mardi Gras dinner, a Hawaiian Luau, and a Texas barbecue, have enhanced the popularity of the cafeteria tremendously.

887-76
FROM 6 TO 60 SPLIT PEA SOUP BRIDGES GAP.
Lola Barden
Sch Foodserv J 30 (4): 32-33. Apr 1976.
389.8 SCH6
Menu planning, Peas, Recipes, School food service, Soups.
Abstract: Two school foodservice executives have the same idea - to serve split pea soups that offer high nutrition and good taste. As one cup of the soup provides slightly more than one ounce of protein, a protein supplement such as eggs or cheese wedges can be added to meet the total protein requirement. Recipes provided include 6 to 60 split pea soup, Ms. Dam's

888-76

split pea soup, and hearty beef lentil soup.

888-76
BOLD SALADS BETTER SALES.
Instit/vol Feeding 78 (7): 50-51. Apr 1, 1976.
TX1.I55
Food service, Main dishes, Menu planning, Salads, Sales volume.
Abstract: Salads as a main entree are discussed for foodservice operators. Emphasis is given to such benefits as nutrition, variety, and taste for the customer and the opportunity for versatility, creativity, and merchandising of an entire meal on a single plate for the foodservice operator. Also included are tips for salad preparation including ingredient selection and handling of salad elements. In addition, Bloomingdale's honsalat is highlighted as a typical successful main entree salad.

889-76
BREAKFASTS GET NUTTIER ALL THE TIME.
Sch Foodserv J 30 (4): 55-57. Apr 1976.
389.8 SCH6
Menu planning, Peanut butter, Recipes, School breakfast.
Abstract: Suggestions for breakfast menus that are exciting as well as nutritious are offered to school foodservice operators. Tips highlight the fact that charging the body with a nutritious morning meal allows the mind to function at maximum efficiency. Emphasis is also given to taking proven food favorites and using them in creative combinations. Recipes provided using this theory include apple peanut pizzas, peanut butter pancakes with jelly sauce, and peanutty apple sandwiches.

890-76
PROTEIN-STRETCHING, PENNY-PINCHING MEALS.
Patricia Cobe
Forecast Home Econ 21 (6): 48-49, 72. Feb 1976.
321.8 H752
Meal planning, Menu planning, Protein foods, Recipes.
Extract: Tips for preparing economy meals by means of protein-stretching are suggested to menu planners. Emphasis is given to the benefits derived from protein usage and nutrition, including descriptions of the chemical and nutritional composition as well as protein source costs in varying price ranges. Thrifty cooking ideas include such recipes as garden skillet, Hawaiian brunch slices, egg foo young-wiches, crustless tuna-spinach quiche, pizza strata, peanut-rice fiesta, and mini-meatloaves.

891-76
COMPARISON OF TYPE A AND COMPUTER ASSISTED NUTRIENT STANDARD MENUS.
Dade County Public Schools, Food and Nutrition Dept.
Miami 428 p. 1975.
TX361.C5D32 F&N
Child nutrition, Cost effectiveness, Menu planning, Recommended Dietary Allowances, School food service, Surveys, Time management, Type A lunch.
a report presented to Food and Nutrition Service, United States Dept. of Agriculture.
Extract: A survey on the formulation of meals in schools participating in Child Nutrition Programs according to the Computer Assisted Nutrient Standard in lieu of the present Type A pattern is provided to researchers. The Computer Assisted Nutrient Standard Menu PlanningTechnique more consistently meets the nutrient requirements than the Type A pattern presently used for planning menus. Tables and recipes are included.

892-76
LOUISIANA PURCHASE.
Jo David
Sch Foodserv J 30 (3): 45-47. Mar 1976.
389.8 SCH6
Menu design, Menu planning, Recipes, School lunch programs.
Abstract: An improbable version of the Lewis and Clark expedition and the Louisiana Purchase is offered to introduce April's Bicentennial Louisiana Purchase menu for school lunches. The menu includes complete recipes and preparation instructions for Cajun creation with Louisiana rice, river boat salad, pirate's treasure spinach, Lewis and Clark cookies, another river boat salad, and Lewis and Clark applesauce cookies.

893-76
FOR ANYTIME: GET-UP-AND-GO BREAKFASTS.
Parent's Magazine 51 (4): 48, 50, 52. Apr 1976.
HQ750.A2P3 F&N
Breakfast, Breakfast cereals, Fruits, Main dishes, Meal planning.
Abstract: Serving something different is one of the surest ways to keep up interest in preparing breakfasts. Extra work and fussy recipes should be forgotten and emphasis is put on using a little imagination with familiar foods. Thirty-seven ideas for breakfast menu variations are offered for fruits, cereals, main dishes, and breads that are both simple to prepare and taste good.

894-76
IN CHILDREN'S MENUS GET WITH IT (NUTRITION).
Janice Garr
Restaurant Bus 75 (3): 141-146. Mar 1976.
389.2538 F82
Child nutrition, Children, Food service, Food service customers, Menu design, Menu planning.
Abstract: Simple, well-prepared, nutritious food as the guidelines for planning children's menus are offered to foodservice operators. Suggestions include serving balanced meals which include items from the four basic food groups, using smaller portions, and providing at least one-third of the recommended daily dietary requirements. In addition, menus should be geared to appeal to children.

895-76
KEEPING YOUR CUSTOMERS SLIM, TRIM, AND HAPPY.
Janice Garr
Restaurant Bus 75 (4): 119-124. Apr 1976.
389.2538 F82
Carbohydrate modifications, Food service customers, Low fat foods, Menu planning, Recipes, Therapeutic and special diets.
Abstract: Planning menus and special promotions for diet-conscious customers is suggested to foodservice operators. Tips on low calorie food quantity, serving and garnishing techniques, preparation, and menu variety are provided. In addition, an outline of basic types of low calorie foods is included as well as the following low calorie recipes: rolled baked fish fillet, veal cacciatore, and baked chicken parmesan.

896-76
SOUPER MEALS.
Janice Garr
Restaurant Bus 75 (1): 107-112. Jan 1976.
389.2538 F82
Commercial food service, Food serving methods, Menu design, Merchandising, Soups.
Abstract: Unusual garnishes and proper selection of tableware in which to serve soups are two of the imaginative soup merchandising ideas presented. A list of garnishes to use with cream soups, hearty soups, and clear broths or consommes is included, along with a soup spice suggestion chart. To make a hearty meal in a bowl, Turkey Gobber (a combination of cream of celery and cream of mushroom soups, diced cooked turkey, and nutmeg) was suggested.

897-76
MENU PLANNING IN THE NUTRITION PROGRAM FOR THE ELDERLY.
J M Harper, Et Al
J Am Diet Assoc 68 (6): 529-534. June 1976.
389.8 AM34
Elderly (65 + years), Menu planning, Nutritional adequacy, Recommended Dietary Allowances, Supplemental feeding programs.
Abstract: The concept of Nutrient Standard Menu (NSM) planning, originally developed for the National School Lunch Program, has now been adapted for application in the Nutrition Program for the Elderly. A NSM planning method was developed for use in planning and monitoring menus which provided one-third of the Recommended Dietary Allowances for persons sixty years of age or older for nine indicator nutrients and calories, while restricting fat to less than 40 percent of total calories. Site managers of the Administration on Aging (AoA) evaluated the planning/monitoring method and felt the aproach to be workable and applicable.

898-76
SOUTHERN GEMS FOUND IN NEW YORK CAFETERIA.
Charlotte Klein
Sch Foodserv J 30 (4): 48-50, 52. Apr 1976.
389.8 SCH6
Cookery, Southern, Menu planning, Recipes, School lunch.
Abstract: Mabel Dean Bacon Girls Vocational High School's cafeteria manager, Betty Travis has initiated an innovative approach to menu planning. Emphasis is given to the idea that no one really wants to hear that this food or that is nutritious, so Ms. Travis uses curiosity to her advantage. By utilizing a "try me" attitude for unfamiliar but nutritious dishes, Ms. Travis hopes to awaken the palates and open the minds of her students to the new and different.

899-76
COMPARISON OF TYPE A AND NUTRIENT STANDARD MENUS.
Memphis, City Schools, Division of School Food Service
Memphis 1 v. 1975.
TX361.C5M4 F&N
Child nutrition, Cost effectiveness, Menu planning, Recommended Dietary Allowances, School food service, Surveys, Time management, Type A lunch.
a report presented to Food and Nutrition Service, United States Dept. of Agriculture.
Extract: A survey of the two approaches to menu planning, Type A and computer assisted nutrient standard for Memphis city school students participating in the National School Lunch Program is provided to school nutritionists. Topics under scrutiny are supplying students with the proper Recommended Dietary Allowances, acceptability of menu item combinations, and time and cost factors for each menu planning technique. Tables and sample survey forms are included.

900-76
THE PITFALLS AND PROFITS OF MENU EXPANSION.
Sharon Pavlista
Restaurant Bus 75 (1): 53-60. Jan 1976.
389.2538 F82
Case studies, Food service management, Menu design, Menu planning, Miscellaneous foods, Profit.
Abstract: Testing, equipment and training considerations, employee and customer education, and ingredient selection are

some of the factors considered when planning menu expansion in a foodservice chain. Some examples of successful menu expansion are Luss Restaurant's Ollieburger, which accounts for eight percent of sales; Dunkin Donut's Munchkins; and Pizza Hut's Thick 'n Chewy Pizzas. International Dairy Queen serves regional favorites: fried clams in New England and buritos on the West Coast.

901-76
MENU PLANNING AND FOODS MERCHANDISING.
Restaurant Business, Inc.
New York, ITT Educational Services 145 p. illus. [1971].
TX943.R47 F&N (Hotel-motel management series)
Food service, Food service industry, Menu design, Menu planning, Merchandising, Restaurants.
With teacher's manual and workbook.
Extract: Menu planning and merchandising is discussed for food service managers as one aspect of food service that is influenced by all activities of the business -- location, plant, equipment, employees, and customers. Discussions include knowing your customer, planning the balanced menu, costing and pricing, labor costs and convenience foods, controlling your purchasing, how to avoid obsolescence, and beverage merchandising. The combination of all these factors results in a successful food service operation.

902-76
CYCLE MENUS FOR FALL AND WINTER; RICE COUNCIL MENUS, RECIPES, AND COOKING INFORMATION.
Rice Council of America
Houston, Tex. 1 portfolio. [n.d.].
RM219.R5 F&N
Caloric values, Calorie-restricted diets, Carbohydrates, Cycle menu, Fat levels, Proteins, Rice, Sodium-restricted diets.
Abstract: The Rice Council of America presents three-week cycle menus designed for nursing homes and hospital foodservice. Each individual recipe has information on calories protein, fat and carbohydrates. Each daily menu has modified menus for the soft-bland diet, the 1500 calorie diabetic diet, and the restricted sodium diet. This service is offered as an aid to meeting patient nutritional needs while staying within the food budget.

903-76
50TH STATE.
Suzanne Slattery
Sch Foodserv J 30 (6): 21-24. June 1976.
389.8 SCH6
Hawaii, History, Menu planning, School food service, School lunch.
Abstract: Though now thoroughly Americanized, Hawaii has had a varied, interesting, and at times volatile history. A capsulized version of Hawaii then and now is presented as well as a Polynesian Bicentennial menu for school foodservices. Recipes included on the menu are Kauai garden salad, island blossom dressing, marmalade cheese dressing, Polynesian sweet and sour meatballs, and lanai cake.

904-76
HOW TO CELEBRATE THE BICENTENNIAL.
Patricia Soller
Restaurant Bus 75 (6): 117-122. June 1976.
389.2538 R82
Cookery, American, Food preparation, Menu planning, Recipes, Restaurants.
Abstract: Menus can highlight American foods for the Bicentennial. These suggestions include ingredients to use, along with tips for serving. Rock Cornish game hen, red flannel hash, pecan pie, plantation shortbread, and green pepper stuffed with corn are all described, as well as ways to expand relish trays.

905-76
TREAT YOUR PATRONS TO TROUT.
Cooking for Profit 44 (305): 40-42. May 1976.
TX901.C65
Fish, Food service, Trout.
Abstract: Mass production by modern trout farmers has resulted in a plentiful, economically priced supply of this fine fish. Trout is available either frozen, iced, or live. It can be sauteed, broiled, baked, fried, or poached. Its delicate, sweet flavor makes overly rich or seasoned sauces unnecessary. Charts detailing portion control costs and menu prices are included. Instructions for cooking, serving, and boning trout are also given.

906-76
BICENTENNIAL BREAKFAST MENUS.
U.S., Food and Nutrition Service
[Washington] [4] p. [1976].
TX733.B52 F&N
Child nutrition, Menu planning, School breakfast, School food service.
Abstract: Breakfast menu suggestions reflecting the Bicentennial theme are offered to school foodservices to provide nutritious breakfasts to children at school. Menu themes included are soldiers' breakfast, consisting of Concord grape juice, log cabin (peanut-butter-and-jelly sandwich), and Minutemen milk; and deep South breakfast, including Confederate nectar (orange juice), Dixie scramble (eggs scrambled with cheese), cotton balls with sunshine (grits and butter), and Magnolia juice (milk).

907-76
BAGELS FOR THE BICENTENNIAL.
Melanie Watts
Food Nutr 6 (1): 12. Feb 1976.
aTX341.F615
Cookery, Jewish, Menu planning, School lunch programs.
Abstract: Beginning with a Jewish lunch on Rosh Hashana, Colorado schools are providing a series of special school lunches that will honor the many groups of people that settled our country as a contribution to the Bicentennial celebration. The Jewish meal, featuring bagels, baked chicken and noodles, red cabbage, salad, honey cake, and milk, was a novelty to everyone. Future menus planned are German prezels, fish and chips from Scotland, and Swedish meatballs.

FOOD PREPARATION AND PRODUCTION

908-76
HANDBOOK OF FOOD PREPARATION. 7th ed.
American Home Economics Association
Washington 120 p. [1975].
TX633.H3 1975 F&N
Cooking methods, Food preparation, Food selection, Guides, Recipes, Vocabulary.
Abstract: A collection of diverse information on food preparation is presented to home economics teachers, foodservice administrators, dietitians, and students. A wide variety of sources have been used to compile such information as the number of servings in a one-pound can of peaches, the length of time to keep fresh pork chops safely, and standard ways to write recipes. Emphasis is also given to include products and techniques in keeping with current technology and research.

909-76
MODERN SANDWICH METHODS.
American Institute of Baking, Consumer Service Dept.
Chicago 24 p. illus. 1964.
TX818.A45 F&N
Food handling, Food preparation, quantity, Food service training, Manuals, On the job training, Sandwich-making, Sandwiches, Work simplification.
Abstract: Designed to help foodservice personnel develop easier and more efficient methods of making sandwiches in mass quantities, this manual can be used for on-the-job training or as a guide in practical demonstrations. Topics covered include working areas, sanitation standards, sandwich cutting, sandwich arrangements, simplified work methods, portion sizes, and food handling precautions.

910-76
THE ART OF GARNISHING SOUPS.
Cooking for Profit 44 (300): 24-25. Dec 1975.
TX901.C65
Food preparation, Food service, Garnishes, Soups.
Abstract: Adding a garnish to a soup takes only a second, but it gives an impresson of thoughtfulness and attention on the part of a foodservice operator. An attractive garnish is described as stimulating the appetite and adding a subtle flavor to the soup. Soup garnishing suggestions from standard supplies found in any foodservice kitchen are also provided.

911-76
THE ART OF SEASONING VEGETABLES.
Cooking for Profit 44 (299): 26-28. Nov 1975.
TX901.C65
Food additives, Food preparation, Food service, Herbs, Seasonings, Spice, Vegetables.
Abstract: From all sides, Americans are being urged to eat better balanced meals with greater emphasis on more fruits and vegetables. Foodservice operators can help in this trend by practicing with the art of adding spices and herbs in vegetable preparation. A vegetable seasoning chart provides suggested ideas for spicing up vegetables.

912-76
AT LES OEUFS, IT'S "EGGS 'N THINGS".
Food Serv Mark 37 (4): 28-30. Apr 1975.
389.2538 F732
Chicago, Eggs, Food cost, Merchandising, Profit, Restaurants.
Abstract: This popular Chicago restaurant uses an egg based menu, selected because eggs are virtually unaffected by inflation. Thus costs have remained stable and eggs remain the main promotional item.

913-76
BEECH-NUT TRIES TO SCARE PARENTS.
Consumer Reports 41 (5): 268. May 1976.
321.8 C762
Advertising, Cooking methods, Food preparation, home, Infant diets, Infant feeding, Merchandise information, Nutritional

913-76

quality, Nutritional value.
Abstract: In a letter alleging danger with homemade baby food and sent to 760,000 mothers, Beech-Nut stated bacterial contamination, disease, food poisoning and loss of nutrients in homemade baby food can occur. An investigation of the letter determined that Beech-Nut inaugurated these scare tactics because tests showed that homemade baby food contained higher levels of nutrients thancommercial. Beech-Nut has not produced proof of studies showing commercial baby food to be more nutritious than homemade. Consumer protection organizations are requesting that FTC require Beech-Nut to send corrective advertising to all original recipients.

914-76
A METRIC WORKBOOK FOR TEACHERS OF CONSUMER & HOMEMAKING EDUCATION.
Carole Bielefeld
Orange Co., Calif., Dept. of Education
[Santa Ana?] 70 p. illus. 1975.
QC93.M44 F&N
Conversion, Instructional aids, Mathematics, Measurement, Metric system, Workbooks.
Abstract: Simplified instruction on the metric system of measurement is provided for consumers and homemakers. Discussions include a brief history of the metric system, the possibilities of U.S. conversion to the metric system, and a pre-test on units of measure utilized in the customary system. Other material included are a transparency presentation with narration, practice exercises, glossary, classroom activities, charts, a list of metric supplies sources, and a bibliography.

915-76
CHEESES THAT SELL.
Donna Boss
Food Management 11 (6): 38-42, 50, 67, 69, 71, 74. June 1976.
TX341.F69
Cheese, Food preparation, Food service, Merchandising, Recipes.
Abstract: Merchandising techniques for foodservice operators are provided on the various and numerous types of cheeses available on the open market. Discussions focus on ideas for menu planning, cheese handling, accompaniments, garnishing, and many other suggestions for cheese use. Also provided is a description of several cheese types including cheddar, Swiss, blue-veined, smoked gouda, and camembert. Recipes included are cheese cannelloni with tomato sauce, quiche Lorraine, cheese rarebit, cheese salad delight, grilled beer cheese sandwiches, cheese steak, cheese soup, peach-glazed cheese cake, and strawberries and coeur a la creme.

916-76
THE FISH STORY.
Donna Boss
Food Management 11 (3): 54-58, 75, 77, 81, 83, 87. Mar 1976.
TX341.F69
Fish, Food preparation, Recipes, Standards.
Abstract: Simple rules for buying and selecting, preparing, and serving fish are offered to foodservice operators. Tips include avoiding overseasoning and overcooking, buying frozen fish, seasoning and breading fish, and when buying fresh fish, maintain high standards in bid specifications.

917-76
COOKING SKILL BOOK.
Boy Scouts of America
New Brunswick 31 p. illus. [1975].
TX652.5.B6 F&N
Childrens cookbooks, Cooking methods, Food preparation, Food purchasing, Menu planning, Outdoor cooking.
Cover title.
Abstract: Requirements are given in this Boy Scout Manual for a merit badge in cooking skills, and ways of meeting these requirements are described. Included are the care of camp tools, fire building, cooking (with simple recipes), menu planning, and food buying.

918-76
BREAKFAST PROFITS SHINE FOR VEGAS SCHOOLS, NIEMAN MARCUS.
Instit/vol Feeding 78 (2): 29-30. Jan 15, 1976.
TX1.I55
Breakfast, Convenience foods, School breakfast, School breakfast programs.
Extract: To the obvious concern of America's dietitians, fewer modern families seem to be taking time for breakfast. The result is another attractive food service market -- convenience breakfast foods. In addition to variety and easy preparation, and speed, they also provide nutrition resulting in better performance in adults as well as children. Surveys on food production sales and popularity also indicate that convenience breakfast foods are already widely accepted by the American public.

919-76
THE COMPLETE GUIDE TO PREPARING BABY FOODS AT HOME.
Sue Castle
Garden City, N.Y. Doubleday 314 p. [1973].
RJ216.C35 F&N
Food preparation, home, Infants (To 2 years), Nutrition.
Abstract: An up-to-date, comprehensive, and practical guide is offered to mothers for feeding their babies with foods from their own kitchens. Topics such as infant nutrition, planning balanced meals, preparing a wide variety of meals, and avoiding digestive problems are treated. Using modern conveniences, such as the blender and the freezer, emphasis is placed on making the most of time, energy, and money; while serving infants the foods they need in the purest and most nourishing form.

920-76
CHEESE: THE NATURAL INGREDIENT.
Instit/vol Feeding 78 (3): 37. Feb 1, 1976.
TX1.I55
Cheese, Cooking methods, Food preparation, quantity, Nutritional value, Recipes.
Extract: Uses for cheese are suggested for foodservice operations. Discussions highlight current cheese production and availability, types of cheeses, popularity of cheese, cooking methods, caloric and nutrition content, and diet information. Also included is a recipe for crepes St. Gabriel.

921-76
FISH: THE BUDGET AND PALATE PLEASER.
Patricia Cobe
Forecast Home Econ 21 (8): F-26-F-27, F-40. Apr 1976.
321.8 H752
Fish, Food selection, Recipes.
Abstract: The variety of fish is described for the consumer as a cost-saver, a chief nutritional source of protein, a calorie and cholesterol saver, and a palate pleaser. Discussions emphasize the various types of fish and packaged forms available, nutrition content, and methods of cookery. Also provided are such seafood recipes as hearty fish chowder, fantastic fish hash, perch pizza, Norwegian fish and chips, seven seas skillet, and crunchy salmon salad.

922-76
SALAD PREPARATION (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
TX807.S31 F&N AV (Health employee learning program)
Food preparation, Fresh foods, Salads, Serving equipment, Vegetables.
Includes program guides.
Abstract: The importance of salads in the diet is emphasized. The components of various types of salads are explained, and the correct procedures for making and serving salads are outlined.

923-76
STANDARD FOOD PORTIONS (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
TX943.S71 F&N AV (Health employee learning program)
Food classification, Portion control, Standardized recipes.
Includes program guides.
Abstract: Standard food portions are defined and the reasons for maintaining the standard amounts explained. The motion picture also explains how the standards are controlled.

924-76
COOK-FREEZE AT THE CENTRE OF THE CENTRE.
Staff Welfare Catering p. 27. June 1976.
TX946.5.I5 F&N
Catering, Convection ovens, Experiments, Freezing, Institutional feeding, Kitchens, Refrigeration, Storage, Volume feeding.
Abstract: This centre provides its seven dining rooms with 2000 meals a day by preparing them in advance, placing servings in color-coded polypropylene molds and sending the stacks of molds through blast-freeze tunnels. After freezing, the food is placed in cold storage. After no more than six weeks, the food is moved to a loading area a few hours before it is to be eaten. It is then takento regeneration kitchens, which each house three convection ovens and a refrigerator.

925-76
MOVING TO METRICS.
Mary Cook
Personnel J 55 (5): 235-237. May 1976.
280.8 J824
Conversion, Exports, Measurement, Metric system, Physical measurements, Weight.
Extract: The impetus for metrication is not coming by government edict, the Ford Administration hopes to ease America into metrics without the benefit of government aid. Neither has metrication come from popular demand, in fact, the public is generally unaware of the trend to metrics. No one seems to want the change, but it's coming via industrial action keyed to the economic necessity of foreign trade. The question is not "if" we go metric, but how and when the change will take place. With the exception of the U.S., the industrial world has gone metric.

926-76
CREATIVE MERCHANDISING WITH GLASS.
Cooking for Profit 44 (304): 35-36, 44. Apr 1976.
TX901.C65
Glassware, Merchandising, Recipes, Soups.
Abstract: Sales can be increased by making creative use of the wide variety of glassware now available. The many sizes and shapes of today's glassware make them ideal for serving appetizers, soups, salads, and desserts. Food presented in glass is shown more effectively from all angles, an ordinary dish of, say, pudding becomes exciting when served in an attractive glass. Recipes are given for a cold cherry soup and an

olive gaspacho. A detailed list of specific merchandising ideas with glassware is included.

927-76
DESERT-O-RAMA V.
Cooking for Profit 44 (304): 21-25. Apr 1976.
TX901.C65
Convenience foods, Desserts, Food service industry, Recipes.
Abstract: Dessert sales are an important part of the restaurant business and should not be neglected. Studies show an increase in check averages when dessert carts or other prominent dessert displays are used. Puddings and gelatins, pies, and cakes, custards and cobblers are among the types of desserts discussed. The reader may send for recipes for such desserts as cheesecake torte, carrot cake, and no bake instant custard mix. Recipes emphasize the use of convenience products which make it easy to offer a wide choice of desserts.

928-76
DIMENSIONS OF FOOD; AN INTRODUCTORY LABORATORY MANUAL.
Marjorie M Devine, Marcia M Pimentel
New York, Harper & Row 184 p. illus. [1975].
TX364.D4 FSN
Food handling, Food preparation, Foods instruction, Instructional materials, Laboratory manuals, Meal planning.
Extract: In order to provide a variety of stimulating experiences through which a student can explore and understand food decisions and use, an overview of the dimensions of food is presented in three parts: dimensions of food, food principles, and meal management. Lesson objectives, terms, references, exercises, sample problems, and questions are included. A buying guide, RDA chart, food equivalents, fruit and vegetable availability charts, and a Basic Four food guide are included in the appendices.

929-76
TO MOPE OR MERCHANDISE?!
Kent Dohrman
Food Management 11 (2): 21-22. Feb 1976.
TX341.F69
Food service, Food service customers, Food service management, Merchandising.
Abstract: Offsetting expenses by means of an effective merchandising program is described for foodservice operators. Details include taking customer surveys; food service facility inspections; effective use of all space; selling essentials like toiletries, magazines, delicatessen food and beverages; and adding recreational equipment. Other highlighted suggestions are for improving employee-management relations and decorating the facility with color and a feeling of being alive.

930-76
DON'T LET YOUR FRY KETTLES IDLE.
Cooking for Profit 44 (301): 34, 36. Jan 1976.
TX901.C65
Conservation, Fats and oils, Food preparation, Food waste measures, Fried foods, Frying, deep fat, Restaurants.
Abstract: Deep-fat frying offers an opportunity to the restaurant operator to build a loyal following for superb deep-fried fish and seafood, onion rings, french fries, and chicken. Careful fat management, a systemized program of maintenance and supervision are described as helping to achieve this goal. In addition, a frying guide to time and temperatures is provided which also lists a wide variety of foods that could easily become profitable specialties on many menus.

931-76
TRICKS AND TREATS WITH MACARONI FOODS (FILMSTRIP).
Durum Growers Association, National Macaroni Institute
Chicago, Durum Wheat Institute 50 fr. color. 35 mm. [n.d.].
TX809.M17T7 FSN AV
Alimentary pastes, Food preparation, Food preparation, home, Grain products, Macaroni, Recipes, Wheat.
Abstract: A filmstrip presents information on macaroni foods, a popular wheat by-product for use in junior high school level home economics or nutrition education classes. The filmstrip depicts how macaroni is made from the wheat as well as the various sizes, shapes, and designs into which macaroni can be molded. In addition, demonstrations are provided for recipe preparation, including casseroles, casseroles with sauces, side dishes, loaves and molds, salads, soups, and skillet dishes.

932-76
FROZEN FOOD FACTS & FIXIN'S; ALL YOU NEED TO KNOW ABOUT FROZEN FOODS.
Frozen Food Facts
[Chicago] [15] p. illus. [n.d.].
TP493.5.F72 FSN
Convenience foods, Food preparation, Frozen foods, Recipes.
Abstract: The numerous benefits derived from the use of frozen foods are described for the consumer. Not only do frozen foods offer value in convenience, freshness, taste, quality, nutrition, and availability, but many frozen foods also cost less than their canned or fresh counterparts. In addition, frozen foods make meal planning and preparation much easier. Recipes utilizing frozen foods for appetizers, vegetables, meat, seafood, and desserts are included.

933-76
FRUIT COCKTAIL SHOWCASE.
Cooking for Profit 44 (301): 16-20. Jan 1976.
TX901.C65
Canned foods, Food preparation, Food service, Fruits, Merchandising, Recipes.
Abstract: Both canned fruit cocktail and canned fruit for salad are useful, basic products. Since they are so basic, simple merchandising tricks of combining other ingredients to these products results in new ideas and recipes. Foodservice operators are provided with some of these merchandising suggestions with recipes and serving ideas from around the world including Aladdin's appetizers,all continents cake, count of Monte Cristo, viva Mexico, and goodies from Gotwick.

934-76
OPPORTUNITIES FOR MARKETING THE NUTRITIONAL VALUE OF CEREAL PRODUCTS.
John W Gage
Cereal Foods World 21 (6): 260-264, 273. June 1976.
59.8 C333
Breakfast cereals, Food industry, Grain products, Merchandising.
Abstract: The biggest single opportunity for expanding markets and increasing sales in the food industry occurs in the category of bread and baked goods. Emphasis is placed on food industrialists becoming experts about their products regarding nutritional quality. By promoting the nutritional value of cereal-based products, food manufacturers will be able to capitalize on the biggest opportunity to increase sales and broaden markets of any product category in the food industry.

935-76
GERBER JUST TIRES THEM OUT.
Consumer Reports 41 (5): 269. May 1976.
321.8 C762
Advertising, Cooking methods, Food preparation, Infant diets, Infant feeding, Merchandise information.
Abstract: Gerber's "Pediatric Basics", contained a Gerber ad listing 21 precautions to take when preparing homemade baby food. Food selection, cooking methods, seasonings, cleanliness, and storage are described as being difficult in the preparation of baby food at home. Stress is given to the fact that home preparation can be simple and safe. In addition it is mentioned that commercial baby food is convenient, but that unseasoned homemade food can be more nutritious and better for the baby.

936-76
RETURNING TO ON-SITE PREPARATION.
Harry Gibbons
Food Management 11 (2): 23-24. Feb 1976.
TX341.F69
Central Kitchen, Computer applications, Food preparation and distribution systems, Food preparation, quantity, Institutional feeding, On-site preparation.
Abstract: Factors causing the return to on-site food preparation by many institutions are discussed for foodservice facilities. Emphasis is given to such situations which make in-house preparation easier as the use of pre-cooked convenience foods; the greater availability of foodservice workforce; and the use of computers for calculating and printing recipes in controlled quantities, for determining exact quantities of food to buy, and providing multiple levels of costing information which accurately predict profit margins.

937-76
HOW TO --- GARNISH LIKE A PRO.
Forecast Home Econ 21 (6): 56, 62. Feb 1976.
321.8 H752
Food decoration, Food preparation, Garnishes.
Extract: Suggestions for making economy meals look rich and glamorous are provided to foodservice workers through the use of garnishes. Descriptions and diagrams of professional garnishes include twists, roses, shells, boats, wedges, and cartwheels from lemons, limes, and oranges; vegetable garnishes such as pickle or cucumber fans, celery or scallion ruffles, fluted mushrooms, carrot curls, vegetable cutouts, and radish flowers; and garnishes for sweets such as toasted nuts, chocolate curls, whipped cream, and marshmallows.

938-76
IT'S AN APPLE BONANZA.
Cooking for Profit 44 (300): 16-17. Dec 1975.
TX901.C65
Apples, Food preparation, Merchandising, Washington (State).
Abstract: With a bumper crop of apples, the Washington State Chefs Association decided to put its expertise to use to show what foodservice operators can do with apples. Descriptions include suggestions for a wide variety of appetizers, both hot and cold, and utilizing red and golden delicious apples. Recipes recommended are the Polynesia, a Waldorf salad, and lamb-apple kabobs.

939-76
IT'S EASY TO MAKE GOOD COFFEE.
Cooking for Profit 44 (304): 42-44. Apr 1976.
TX901.C65
Cleaning, Coffee, Food service industry.
Abstract: Coffee should be made with the blend and brewing strength which is most popular in your geographical area. To assure good coffee a restaurant must establish a routine and follow it conscientiously. Coffee must not be kept in storage too long or it will become stale. Utmost care must be exercised to keep the brewing and serving equipment clean. In choosing coffee blends, it's best to buy one of high quality.

940-76

940-76
KNOW YOUR PACKAGING POINTS.
Staff Welfare Catering p. 13. Dec 1975.
TX946.5.I5 F5N
Catering, Food packaging, Food preparation, quantity, Frozen
foods.
Extract: Catering and industrial practices are fused in cook-
freeze systems through which the attempt is made to bring mass
production and rationalization to the business of creating
large quantities of meals. Choosing the best unit containers
for cook-freeze involves the sort of analysis more common to
the manufacturing industries and, in addition, distribution
factors and the proper material are important in the preparat-
ion of vast food quantities.

941-76
THE TRICK OF YEAST ROLLS AND COFFEE CAKES (FILMSTRIP).
Fred G Korth
Chicago, Wheat Flour Institute 63 fr. color. 35 mm. [n.d.].
TX773.T7 F5N AV
Batters and doughs, Breads, Breads (Yeast), Food preparation.
With narration guide.
Abstract: A filmstrip presents yeast roll and coffee cake
preparation methods for high school level home economics stud-
ents. Demonstrations include how to make basic sweet yeast
dough, using step-by-step photographs. Illustrations are also
provided on how to shape a wide variety of plain and sweet
rolls and coffee cakes from one basic yeast dough.

942-76
QUICKBREADS (FILMSTRIP).
Fred G Korth
Chicago, Wheat Flour Institute 3 filmstrips. color. 35 mm.
[n.d.].
TX769.05 F5N AV
Batters and doughs, Biscuits, Breads, Breads (Quick), Doughn-
uts, Food preparation, Muffins, Waffles.
With 3 narration guides. Contents: Part I. Biscuit method.
43 fr. Part II. Muffin method. 39. fr. Part III. Variety ro-
und-up. 48 fr.
Abstract: Filmstrips describe methods of preparing various
types of quick breads for home economics classes. Demonstrati-
ons include step-by-step instructions for making breads such
as biscuits, scones, muffins, loaf breads, coffee cakes, dump-
lings, steamed breads, corn bread, griddle cakes, waffles,
popovers, cream puffs, doughnuts, and fritters.

943-76
PRESIDENTS' TABLE.
Lorraine Lordon
Sch Foodserv J 30 (1): 39-41. Jan 1976.
389.8 SCH6
Cookery, American, Food preparation, quantity, Menu planning,
Nutritional value, Recipes.
Abstract: A Presidents' Table menu to be served as part of
the foodservice industry's salute to the Bicentennial is expl-
ained in a one-act play by some of the historical personnages
associated with the menu. The historical and nutritional value
of the foods served is discussed. Recipes for Salad Montice-
llo, Concord Baked Chicken, and Dolley's Fruit Pudding are
included.

944-76
LUDY HARDER'S HOSPITAL FOOD FACTORY.
Food Management 11 (3): 41-44, 72. Mar 1976.
TX341.F69
Food preparation and distribution systems, Hospital food serv-
ice, On-site preparation, Prepared foods, Purchasing.
Abstract: The Hennepin County Foodservice Center which is
projected to provide 35 million meals a year to the new 400-
bed County Medical Center, the 739-bed Metropolitan Medical
Center, and a shared hospital cafeteria, is described. Discus-
sions include management under Ludy Harder, the total ready
foods system, the elimination of last minute production, 144
different menu selections, cold production and preplating,
automated delivery system, and the philosophy of hospital
feeding.

945-76
MAN AND MACHINE: BALTIMORE COUNTY'S FOODSERVICE SUCCESS INGRE-
DIENTS.
Jack Lynes
Sch Foodserv J 30 (5): 37, 40-42. May 1976.
389.8 SCH6
Baltimore, Convenience foods, Food delivery systems, Food
purchasing, School food service.
Abstract: In the fifth of a series of major city school foods-
ervice articles, Mr. Lynes describes the consolidatedsystem of
the Baltimore County schools. Centrally prepared meals are
delivered to schools by neighborhood residents using their own
transportation. Foods are purchased in bulk when prices are
favorable. Type A lunches cost elementary school students 50
cents, while high school students pay 55 cents. The annual
budget is approximately $9 million.

946-76
WORTH THE INCONVENIENCE?
Eve MacPherson
Staff Welfare Catering p. 41, 43-44. Jan 1976.
TX946.5.I5 F5N
Catering, Food service management, Fresh foods, Prepared fo-
ods, Vegetables.
Extract: An informal poll of a number of industrial and welf-
are caterers revealed that most of them are very concerned
about the decline in the use of fresh vegetables in all cater-
ing services. The consensus of the poll indicated that lack of
space, staff, and equipment are just empty excuses, and that
unless a service is an entirely convenience food operation,
every caterer can have at least one fresh vegetable at each
meal.

947-76
ON A CLEAR DAY.
Edward J Mayland
Cooking for Profit 44 (299): 8. Nov 1975.
TX901.C65
Cost effectiveness, Food service, Merchandising, Profit, Rest-
aurants.
Abstract: Super-superlative-service, innovative ideas, and
attractive garnishes are just a few merchandising techniques
described for foodservice operations. Good merchandising is
stressed as enabling an operator to protect his profit margin
despite today's escalating costs. Finally, it is emphasized
that by upgrading the dining experience with customer-satisfy-
ing merchandising, the menu price can be increased more easily
and the customer feels he has had full value for his money.

948-76
CONSUMER ATTITUDES TOWARD FROZEN FOODS IN RESTAURANTS.
James W McLamore
Quick Frozen Foods 38 (10): 57. May 1976.
389.8 Q4
Consumer attitude, Frozen foods, Marketing, Restaurants.
Abstract: Although people today use frozen foods to a great
extent at home they are wary of being served frozen foods in
restaurants. Consumers have even indicated that menus should
show which items were frozen. Good public relations is the
answer for the frozen food industry in order to change attitu-
des.

949-76
WESTWARD HO.
Shirley Wilson McRae
Sch Foodserv J 30 (5): [29-31]. May 1976.
389.8 SCH6
Food preparation, quantity, History, Nutrient requirements,
Recipes.
Abstract: This fictitious first-person account of a mid-ninet-
eenth century trek from eastern Tennessee to western Kansas
describes some of the hardships of the covered wagon mode of
travel. The high point of the article is the account of one
evening's meal, complete with obviously twentieth century
names for the dishes. The article includes four recipes which
produce 96 to 100 servings each. Recipes include the proport-
ion of daily food requirements provided by a single serving.

950-76
MERCHANDISING IDEAS FOR DEEP-FRIED FISH AND SEAFOOD.
Cooking for Profit 44 (299): 22-23. Nov 1975.
TX901.C65
Fish, Food preparation, Frying, deep fat, Merchandising, Seaf-
ood.
Abstract: Deep-fried fish and shrimp with golden, crisp french
fries rate high and mighty on the popularity list of any food-
service facility or restaurant. Some merchandising ideas are
suggested for a change of pace, including sauces and possible
alternatives for accompaniments and side dishes. Some of the
recipes provided are the sunshine sauce and the peachy grape
sauce.

951-76
MERCHANDISING WILL SELL MORE SOUP.
Cooking for Profit 44 (302): [25]-27. Feb 1976.
TX901.C65
A-la-carte service, Condensed foods, Crackers, Flavorings,
Garnishes, Ingredients, Merchandising, Sales volume, Soups.
Abstract: Wherever soup is really merchandised, it sells very
well. It should not be hidden on a menu as soup of of the day,
but highlighted. Use menu clips, table tents, and other varied
attention getters, showing the soup in good descriptive langu-
age. Soup can be served up at the salad bar, by the customer
or restaurant personnel, or at a main dish bar, with sandwic-
hes, roast beef, kiche, or other entree. Soup should be showc-
ased, for example, in large black kettles. French Onion, Mine-
strone, and Clam Chowder, displayed with a variety of garnis-
hes, are but a few of the soups which sell well. Many of these
start from canned condensed bases.

952-76
MT. SINAI CONVERTS TO FROZEN FOODS.
Instit/vol Feeding 78 (11): 35. 01 june 1976.
TX1.I55
Baltimore, Convenience foods, Food delivery systems, Food
preparation, Food preparation and distribution systems, Frozen
foods, Hospital food service, Institutional feeding, On-site
preparation.
Abstract: When Mt. Sinai Hospital in Baltimore, Maryland,
converted to a frozen pre-plated meal system for patients
earlier this year, freezers were the most costly capital equi-
pment consideration. In addition, conversion to the system has
added other benefits such as a new element of quality control
to food production, reduction of waste due to spoilage, and
increased productivity of space, time, and workers. Finally,
future plans for Sinai include converting staff and cafeteria

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meals based on the success of the patient meal system.

953-76
DEEP FAT FRYING (FILM LOOP).
National Educational Media
Hollywood film loop in cartridge. 10 min. sd. color. super 8 mm. 1969.
TX689.D458 FSN AV
Cooking equipment (Large), Cooking instruction, Fats and oils, Frying, deep fat.
With study guide.
Extract: Basic principles of deep fat frying are demonstrated. Demonstrations and discussions include the use of fresh foods, practicing rules that extend the life of fats, and knowing the signals of worn-out fats. Other stressed points are use of breading methods that completely coat food and stand up to deep frying techniques and when cooking, use the temperature in the 350-375 degree range, or follow the manufacturer's recommendations. Also included are equipment cleaning procedures.

954-76
ROASTING (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 mm. 1972.
TX681.R6 FSN AV
Basting, Cooking methods, Food preparation, Roasting, Thermometers (Meat).
With study guide, instructor's information sheet.
Extract: Roasting, as a basic cooking method is presented in step by step demonstration procedures to assure perfect results. Use of racks, pans, and ovens is shown in preparation of beef roasts and turkey. Importance of meat thermometers and their use are explained. The pros and cons of high temperature searing and low temperatures for minimum shrinkage are stressed. Additional tips are provided on quantity roasting, basting, time and temperature.

955-76
GIVE YOUR EGGS A BREAK (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 mm. 1967.
TX383.G5 FSN AV
Cooking methods, Eggs, Food preparation.
With study guide.
Extract: Successful procedures in care and handling of eggs is prepared for the general public. Instructions for preparation of six basic egg dishes include an omelet and scrambled, boiled, fried, poached, and shirred eggs. Emphasis is given to proper storage temperature, separation of eggs from odorous foods, and techniques for distinguishing fresh from old eggs.

956-76
SANDWICH PREPARATION AND PRESENTATION (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 mm. 1967.
TX818.S3 FSN AV
Food preparation, Sandwiches.
With study guide.
Extract: The artistry and techniques of making high quality sandwiches are demonstrated. Preparation of colorful open and closed sandwiches is shown by a master chef. Demonstrations also include procedures for preparing sandwiches from layout of work area to final preparation. The value of appearance by illustrating variety of garnishments is emphasized.

957-76
PREVENTING WASTE (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 min. 1969.
TX357.P7 FSN AV
Economic education, Food waste measures, Portion control.
With study guide.
Extract: A clever dramatization of ways to avoid wasteful practices is provided to save money in all food service operations. Personified as a villainous and shadowy figure, The Waster is shown disregarding perfectly good food, ignoring portion control, and being wasteful in handling and storing of food, dishware, and utensils. Emphasis is placed on encouraging employee awareness and responsibility in waste prevention.

958-76
RUSH HOUR SERVICE (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 min. 1971.
TX945.R8 FSN AV
Cafeterias, Food service, Food service management, Rush hour service.
With study guide.
Extract: A clever illustration of techniques for properly confronting the rush hour in dining rooms and coffee shops is offered to teach hostesses, waitresses, and busboys basic responsibilities during this critical time. Actual rush hour conditions with major complications that can arise are shown. Major stress is placed on the importance of the rush hour as the time when chances for profits or losses are greatest, and employees must perform courteously and efficiently under pressure.

959-76
THE HAMBURGER SANDWICH (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color 16 min. 1969.
TX818.H3 FSN AV
Broiling, Grilling, Hamburgers, Sandwiches.
With study guide.
Extract: Imaginative ways to prepare and present the highly popular hamburger are demonstrated. Efficient organization of work area and procedures for grilling and broiling are shown. Special emphasis is given to creative presentation techniques through use of cheeses, garnishments, and numerous accompaniments (twenty-one variations are shown).

960-76
SUCCESSFUL DEEP FAT FRYING (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 82 fr. color. 35mm. and audiotape in cassette. 1969.
TX689.S8 FSN AV
Batters and doughs, Cleaning, Cooking methods, Deep fat fryers, Equipment maintenance, Fats and oils, Food preparation, Frying, deep fat.
Audiotape in cassette: 2s. m/a, 8 min. each side.
Abstract: Suggestions are offered for successful deep-fat frying in foodservice operations. Emphasis is given to use of good and clean equipment, proper breading, high quality foods, and best quality fats and oils as the important ingredients to produce excellently prepared fried foods. Sanitation and equipment maintenance are also provided as well as methods for extending the life of cooking fats and oils.

961-76
GRIDDLE AND SHORT ORDER COOKERY (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 76 fr. color. 35mm. and audiotape in cassette. 1968.
TX840.S45G7 FSN AV
Cooking methods, Cooks, Food preparation, Food service, Grilling, Short-order cooking.
Audiotape in cassette: 2s. m/a, 8 min. each side.
Abstract: A filmstrip provides suggestions for griddle and short order cooking in a foodservice facility. Step-by-step instructions are provided for griddle use, maintenance, and cleaning procedures. Emphasis also focuses on following manufacturers specifications in conjunction with these instructions. Special problems in griddle cookery are also discussed with some practical solutions. Finally, it is stressed that the short order cook must rely on timing, coordination, and teamwork in pressure situations in order to be successful.

962-76
HOW TO COOK MACARONI FOODS (FILMSTRIP).
North Dakota, State Wheat Commission, National Macaroni Institute
Chicago, Durum Wheat Institute 36 fr. color. 35 mm. 1967.
TX809.M17H6 FSN AV
Food preparation, Food service industry, Grain products, Macaroni, Nutrient values, Wheat.
With narration guide in English and Spanish texts.
Abstract: Preparing macaroni and pasta products is presented in this step-by-step, illustrated, how-to-do-it filmstrip. Emphasis is given to demonstrating the right way to cook, hold, freeze, and serve macaroni products. In addition, nutritional values and menu ideas are also provided.

963-76
ON-PREMISE BAKING: THE WAY TO WIN CUSTOMER LOYALTY.
Cooking for Profit 44 (299): 32-34. Nov 1975.
TX901.C65
Baked goods, Baking, Biscuits, Breads (Quick), Breads (Yeast), Food preparation, Food service, Frozen foods, On-site preparation.
Abstract: Americans have discovered the delights of freshly baked breads. Not only are many of them baking at home, but those that eat out show their preferences by patronizing the restaurants that offer warm, freshly baked loaves of bread, rolls, and biscuits. Emphasis is given to the idea that hot, freshly baked breads build loyal patronage and that the ready availability of the new frozen bread doughs make preparation both easy and economically feasible. In addition, recipes for such breads as tasty tangier loaf and pull apart bread are included.

964-76
THE ECONOMICS OF ALTERNATIVE SCHOOL FEEDING SYSTEMS.
Norman E Payne, Avalon L Dungan, David L Call
New York (State) Cornell Agricultural Experiment Station
[Washington, Educational Resources Information Center] 91 l. 1973.
TX945.5.S35P3 FSN
Central Kitchen, Contract feeding, Cost effectiveness, Food delivery systems, Food preparation and distribution systems, Satellite, School food service.
Contents. -pt.1. Unit kitchens and satellite systems. -pt.2. Commercially provided services; available from: Computer Microfilm International Corp., P.o. Box 190, Arlington, Va., 22210; EDRS price MF - $0.65, HC - $3.29; ERIC report no. ED 082 383.
Extract: A study, based on data for the 1970-71 school year, develops a uniform method for comparing costs of alternative school feeding systems. Findings indicate that costs for prov-

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965-76

iding meals under both school owned and operated facilities and commercial service operations averaged lower in the North than those in the South. Additionally, labor costs are the most variable factor in the school lunch preparation budget and contracted commercial systems provide competitive alternatives to school operated systems.

965-76
THE POTATO PAY-OFF: OLD MENU STANDBY CAN EARN ITS KEEP.
Instit/vol Feeding 78 (9): 128-130, 136, 138-139. May 1, 1976.
TX1.I55
Food preparation, quantity, Menu planning, Merchandising, Potatoes.
Abstract: More potato variety on the menu in both commercial and noncommercial operations are discussed for foodservice operators. Potatoes are described as popular with patrons of all ages and profitable as well when properly prepared, presented, and promoted. In addition, it is stressed that the potato provides a well-rounded and nutritious food attraction to any menu.

966-76
PRESSURE FRYING.
Food Serv Mark 38 (2): 34, 47. Feb 1976.
389.2538 F732
Chicken, Cooking methods, Fats and oils, Frying, deep fat, Pressure frying, Work simplification.
Extract: Some ideas on simplified chicken preparation are offered to food service workers. Helpful hints provided include 10 steps for easy and successful pressure frying as well as 8 tips on proper care of frying compound or fat and 7 suggestions on good breading methods to promote reduced fat absorption, enhancement of food's natural flavor, and an advance preparation capability.

967-76
PROBLEM: HOW TO MINIMIZE RISING FOOD COSTS WHEN ENROLLMENT DROPS: SOLUTION: CONSOLIDATION & CONTINUOUS FEEDING.
Food Management 11 (4): 67. Apr 1976.
TX341.F69
College food service, Contract feeding, Financial management, Food delivery systems, Food preparation, quantity, Scheduling, Student involvement.
Abstract: Concord College operated two dining halls and and was facing rising costs with less enrollment. Custom Food Management Systems proposed use of one dining hall, relocation of some equipment, new line arrangement, and a continuous feeding program providing foodservice from 7:30 a.m. to 6:30 p.m. The plans were put into effect and proved to solve the problem.

968-76
FOOD PREPARATION FOR HOME, FOR FOODSERVICE (KIT).
Procter and Gamble Company, Educational Services
[Cincinnati] 1 portfolio. [1975].
TX667.F6 FSN AV
Baking, Cooking equipment (Small), Cooking instruction, Food preparation, home, Food preparation, quantity, Food service, Fried foods, Meal planning, Nutrition knowledge.
With 17 student worksheets, 6 master visuals, 4 coupons, and educator resource guide. Contents: Part I. Food facts for home. Part II. Facts about foodservice.
Abstract: A teaching unit focuses on a program designed to provide secondary students with food preparation skills. The first part centers on some food basics; first-time facts on nutrition, meal planning, and some food preparation skills. The second part combines the "how-to's" of basic skills with foodservice career awareness. Topics given emphasis include baking skills, frying skills, an overview of foodservice, and foodservice sanitation and safety.

969-76
THE FORECAST FOR FROZEN POTATOES.
Walter G Purcell
Quick Frozen Foods 38 (10): 84-85. May 1976.
389.8 Q4
Advertising, Economics, Food preservation, Food production, Frozen foods, Marketing, Potatoes, Retailing.
Abstract: Production of frozen potatoes has expanded in recent years. Sales are high both to the food service industry and in the retail area. In food service, the profit margin is high and potatoes are popular. In retail stores, the homemaker values nutrition, flavor, price and convenience. Purcell advises that these factors should be called to the customers' attention when merchandising. In this manner growth in the frozen potato industry will continue.

970-76
THREE MAJOR SYSTEMS REVIEWED AND EVALUATED.
Wolf J Rinke
Hospitals 50 (4): 73-[78]. Feb 16, 1976.
RA900.H6
Automated food service, Convenience foods, Food delivery systems, Food preparation and distribution systems, Hospital food service.
Extract: Many hospital foodservice directors believe that modern foodservice systems offer the most promising means of combating the many problems they face - shortage of labor, low productivity, increased labor cost, and antiquated delivery systems that result in losses in food quality and temperature between preparation and service, with predictably poor patient response to hospital food. Reviews and evaluations are offered on the major foodservice systems currently in use, i.e., conventional, convenience and automated.

971-76
SAUSAGES COLD CUTS AND MENU OPPORTUNITIES.
Cooking for Profit 4 (303): [15-16], 17-18, 47. Mar 1976.
TX901.C65
Bologna, Cold platters, Flavor, Garnishes, Main dishes, Meat products, Recipes, Sausage, Sausage-type meats.
Abstract: For the foodservice operator, sausages and cold cuts offer a wide variety of menu opportunities whether in sandwiches, a salad menu, in a hot dish, on a buffet, in a display of hors d'oeuvres for bar use or cocktail receptions. They are almost always cooked and ready to serve, and are economical since the cost per serving is small, being entirely edible with no waste. They can be used cold or heated for special dishes. Combined with garnishes such as pickles, and the special flavors of cheeses and fruits, these very versatile meat products will enhance any foodservice menu. Recipes are included for many special dishes created with sausages and cold cuts.

972-76
COMBO LUNCH EASES CALIFORNIA FOOD PINCH.
Madelin Schneider
Instit/vol Feeding 78 (9): 126-127. May 1, 1976.
TX1.I55
California, Financial support, School food service, School lunch, Secondary schools, Type A lunch.
Abstract: Financial problems faced by California school foodservices are described as solved by the new "Combo Lunch", which qualifies for the state's stiff Type-A requirements while pleasing to the students. The Combo, which consists of hamburger, French fries, salad, and milkshake, is offered for an affordable 60 cents. Other Type-A Combos feature tacos, sloppy [illegible] burritos, and pizza. The success of the lunch is proven by the fact that 200 combos are sold in the Pleasanton high school where the idea originated and that it is spreading throughout the state.

973-76
AN EVALUATION OF THE EFFECTIVENESS OF STERILIZATION OF INFANT FORMULAS BY THERMAL HEATING AND AN ASEPTIC METHOD.
Ernst J Siegenthaler, Ann M Byrne, Inyang Ekpenyong
Ecol Food Nutr 4 (4): 215-218. 1976.
TX341.E3
Bacteria, Food preparation, home, Infant feeding.
Extract: "Terminal Heating" or "Aseptic" techniques for preparing ready-mixed or reconstituted infant formulas by measuring bacterial counts before and after refrigeration for 53 and 96 days are evaluated. Although Terminal Heating and Aseptic Methods were botheffective when conducted by a microbiologist, contamination during use of the Aseptic Method is possible. Under field conditions strict control of sterility is unlikely, therefore Terminal Heating of infant formulas is recommended in preference to the Aseptic technique described.

974-76
SIX KEYS TO BEING A BETTER COOK (AUDIOTAPE).
Minneapolis, Minn., Restaurant-Hotel Aids 4 audiotapes in cassette. 8 s. 64 min. 1972.
TX820.S5 FSN AV
Cook-managers, Food service, Food service occupations, Vocational development.
With teacher's guide.
Abstract: An audio-tape educational kit helps secondary school students and on-the-job trainees familiarize themselves with special skills, responsibilities, and satisfactions of a cook in a foodservice operation. Three tapes included contain discussions which have been tailored to isolate, define, and expand on each single, major aspect, attitude, or skill necessary to perform the job of a foodservice cook capably. A blank fourth tape is provided as an exchange medium for questions and answers between student and teacher.

975-76
METRIC AND NUTRITION: THE KILOJOULE.
Marilynn Small
Can Home Econ J 26 (1): 26-28. Jan 1976.
321.8 C162
Canada, Food preparation, Measurement, Metric system.
Extract: Recommendations are made to nutritionists supporting the adoption of the kilojoule as the measurement unit for food energy in Canada. The recommendations are the result of considerable study and discussion with specific emphasis to such key questions as timing and public education on kilojoule (KJ) adoption.

976-76
SOUPS AND GRAVY BASES AND MIXES.
Instit Distrib 12 (3): 104, 106, 108, 110. Mar 1976.
HD9000.1.I5
Dried foods, Gravies, Marketing, Merchandising, Sauces, Soups.
Abstract: Soup base as the key to rich sauces, soups and gravies is described for foodservice operations and product salesmen. Highlighted topics include soup base preparation and ingredients, selling various varieties of soup bases, soup versatility as a selling advantage, and labor-saving advantages of gravy bases and mixes.

977-76
A SUCCESSFUL NEW HOSPITAL FEEDING SYSTEM.
Cooking for Profit 44 (306): 36-37. June 1976.
TX901.C65
Convection ovens, Florida, Hospital food service, Oven cooking bags.
Abstract: Lakeland, Florida, General Hospital has installed a foodservice system which is economical and pleasing to both patients and doctors. Food to be served hot is plated in the kitchen and the plate enclosed in a nylon oven film bag. The plates are then transported to floor pantries where they are refrigerated. Just before the meal is to be served it is heated in the bag in a specially designed convection oven. The bag remains on the plate until the food has been brought to the patient.

978-76
THE WILTON WAY OF CAKE DECORATING [1st ed.]
Marilynn C Sullivan, Eugene T Sullivan
Chicago, Wilton Enterprises 328 p. illus. (part col.). [1974].
TX771.S87 F&N
Cakes, Culinary arts, Desserts, Food decoration, Food preparation, Frostings, Guides.
Abstract: A reference work on the art of embellishing cakesis extended to the growing number of decorators in America and abroad. Described as four books in one, the work is called an indispensable reference tool, a practical guide for every decorator, an exciting book that shows how creative and satisfying decorating can be, and a motivating book, planned to stimulate decorators at all levels of skill. Above all, it is a beautiful book with over 600 pictures appearing in full color, and each one brings out minute details every decorator wants to see.

979-76
TAKE A CAN OF TOMATO SOUP...
Cooking for Profit 44 (302): [22]-24. Feb 1976.
TX901.C65
Condensed foods, Crackers, Flavorings, Garnishes, Ingredients, Merchandising, Sales volume, Seasonings, Soups.
Abstract: Americans serve and order more tomato soup than any other type. Chefs use canned condensed varieties because of labor savings and their high quality. Basic canned condensed tomato soup is good served plain, but it can be used as the basis for many other soups simply by adding garnishes, flavorings, and additional ingredients. Tomato soup should be served with a variety of crackers for maximum customer appeal. Crackers and canned condensed tomato soup are low in food cost and high in profit potential, whether served plain or fancy.

980-76
THERE'S GOLD IN THEM THAR WAFFLES AND PANCAKES.
Cooking for Profit 44 (298): 36-38. Oct 1975.
TX901.C65
Batters and doughs, Food preparation, Food service, Frozen foods, Merchandising, Pancakes, Waffles.
Abstract: Ever popular pancakes and waffles are made easier with pancake mixes and frozen waffles. Emphasis is given to the fact that specialty pancakes, served to order in foodservice facilities, have their place both on breakfast and luncheon menus. Suggested recipes include fruited waffle entree, peanut butter sunshine sauce, peanut butter 'lasses sauce, peanut butter pancake batter, spiced apple pancake torte, and dutch baked pancake.

981-76
LIVING WITH METRIC: AN EXPLANATION OF AMERICA'S NEW SYSTEM OF MEASUREMENT.
Union Carbide Corp., Educational Systems Group
Tuxedo, N.Y. 35 p. illus. [1975].
QC93.L56 F&N
Conversion, Measurement, Metric system, Physical measurements.
Abstract: Efforts to help the general public start to think metric are provided by showing the simplicity of the metric system in relation to the present customary system of measure. Basic concepts are emphasized including the liter, metric math, degree centigrade, metric symbols, weather and metrication, and conversion factors. Special topics discussed are a chronological history and practical applications of the metric system.

982-76
THE HOMEMAKER'S PICTORAL ENCYCLOPEDIA OF MODERN CAKE DECORATING. 6th ed.
McKinley Wilton, Norman Wilton
[Chicago] Wilton Enterprises 263 p. illus. (part col.). 1969.
TX771.W48 1969 F&N
Cakes, Culinary arts, Desserts, Food decoration, Food preparation, Frostings, Guides, Homemakers.
Abstract: The Wilton techniques of cake decorating are presented to homemakers so that they may become proficient and accomplished enough to turn out decorated desserts of professional quality. All phases of the decorating process are fully illustrated and clearly explained. Beginning with the simple but necessary equipment required for decorating, discussions continue with such topics as the types of icings, the "why's" and "when's" for using them, and then to the first simple steps of cake decoration and, finally, to the more difficult designs.

EQUIPMENT

983-76
ARE YOUR ICE MACHINES SAFE?
Cooking for Profit 44 (303): 32-33. Mar 1976.
TX901.C65
Equipment standards, Food service workers, Health, Ice making equipment, Regulations, Safety, Standards.
Abstract: Health hazards from open ice bins, inefficient operation and unsanitary procedures can put foodservice operations out of business and make them liable for costly legal damages. Ice will be considered a food if the proposed wording of the Model Sanitation Code is adopted by the Food and Drug Administration. The revised code, which has not been updated in 16 years, will be available in printed form by July 1, and hopefully the industry's sanitation standards will be nationwide (the 1962 code was adopted by only 30 states). Ice-making machines manufactured to NSF standards are responsible for only a few of the safety violations noted, while improper handling of ice by employees account for most of the violations, leading to the conclusion that more training is necessary for employees, in ice handling.

984-76
BARBECUE SMOKE CAN BE MADE ENVIRONMENTALLY CLEAN.
Restaurant Bus 75 (2): 114. Feb 1976.
389.2538 F82
Barbecuing, Commercial food service, Equipment, Kitchens, Ventilation.
Extract: Barbecueing, like other char-broiling, produces a thick, greasy smoke that is both highly visible and also violates air pollution control regulations. The Hickory House restaurant in Louisville, Kentucky, has solved these problems through the installation of an environmental control unit. The unit, mounted over the barbecue pits, draws in the contaminated air; filters smoke and grease particles by means of an electrostatic precipitator principle; and exhausts clean air to the outdoors.

985-76
MAINTENANCE AND ENGINEERING FOR LODGING AND FOODSERVICE FACILITIES.
Frank D Borsenik
East Lansing, Mich., Educational Institute of the American Hotel & Motel Association 254 p. [1975].
TX911.3.M27B6 F&N
Engineering, Food service industry. Hotels, Maintenance, Restaurants.
Errata: [7] p. inserted.
Abstract: The necessary tools and knowledge of maintenance and engineering systems are provided the operating management personnel so that they can work with those in charge of engineering departments in lodging and foodservice facilities. Subjects discussed include the role of engineer, new engineering systems and problems, the advantages of using and understanding blueprints, basic elements of electrical systems, plumbing systems, energy availability, and pollution and engineering safety systems.

986-76
CHECKLIST FOR KITCHEN PLANNING: HOW DOES YOUR OPERATION STACK UP?
Paul R Broten
Instit/Vol Feeding 78 (6): 118-119. Mar 15, 1976.
TX1.I55
Design needs, Equipment, Kitchens, Steaming, Ventilation.
Abstract: A checklist which considers utilities in the planning of a kitchen in a foodservice facility is offered to foodservice management. Important areas to consider are described as ventilation, electrical equipment, steam system, and plumbing system. Emphasis is given to the fact that these areas should not be overlooked if the facility is to operate properly.

987-76
A CHECKLIST FOR ENERGY CONSERVATION: REFRIGERATION & SANITATION.
Food Serv Mark 38 (2): 16, 63. Feb 1976.
389.2538 F732
Check lists, Conservation, Energy, Refrigeration, Sanitation.
Extract: Tips on energy conservation are offered to the food service manager. A conservation checklist for practices concerning the areas of refrigeration and sanitation is compiled for evaluation regarding its energy-saving potential within individual operations.

988-76
A CHECKLIST FOR ENERGY CONSERVATION: YOUR HVAC SYSTEM.
Food Serv Mark 38 (1): 56. Jan 1976.
389.2538 F732

989-76

Check lists, Conservation, Energy, Guidelines, Restaurants.
Extract: Information on implementation of effective energy management in a food service operation is offered to restaurant industry management. Energy-saving tips are concentrated in the area of heating, ventilating, and air conditioning (HVAC) systems.

989-76
CHILLING IDEAS FOR KEEPING COOL.
Cooking for Profit 44 (305): 48-51. May 1976.
TX901.C65
Food storage, Ice making equipment, Refrigeration, Salads, Vegetables.
Abstract: Americans like iced or very cold drinks, salads, and desserts. In order to satisfy these demands quality products, careful handling, and the use of good equipment is essential. Cube, flaked, or crushed ice is an important product in today's foodservice operations and makes a major contribution to food on display. Where crushed ice is not used, lettuce and salad ingredients should be refrigerated. Detailed instructions for cleaning and maintaining refrigerators are given, as well as a chart outlining storage requirements for fresh vegetables.

990-76
THE COLD TRUTH ABOUT PROPER REFRIGERATION.
Instit/vol Feeding 78 (3): 31-32. Feb 1, 1976.
TX1.I55
Food handling, Food storage, Refrigeration.
Extract: Helping foods "keep their cool" through modern refrigeration is described for foodservice operations. Discussions on the importance of procuring a proper refrigeration system emphasize the choice of adequate refrigeration equipment with enough storage space for the food preparation area in mind, various types of equipment suitable for the needs of any foodservice operation, efficiency of the refrigeration system, and general sanitation practices relating to the equipment.

991-76
MICROWAVE HEATING. 2d ed.
David A Copson
Westport, Conn., Avi Pub. Co. 615 p. illus. 1975.
TP372.3.C66 1975 F&N
Energy, Food preservation, Freeze-dried foods, Microwave ovens, New products, Technology.
Abstract: An updated version of a basic reference for heating with microwaves and microwave power engineering is provided, with enough theoretical and technical material to inform the reader about new devices and options being offered him. Microwave heating is described not only as a new resource of work-saving and high-efficiency in food preparation but now more urgently as an alternative for fossil fuels in connection with domestic and industrial heating. Additionally, sections on freeze-drying are provided in depth regarding treatment of microwave applications engineering.

992-76
HOW NOT TO CHOOSE A LEMON FOR YOUR NEXT MEETING SITE.
Adam W Couture
Training 13 (4): 21-23. Apr 1976.
HF1101.T7 F&N
Educational planning, Facilities planning and layout, Facility requirements, Furniture, Meetings.
Abstract: The size and location of a training group and price of available facilities are major factors in choosing a hotel meeting room. Personal inspection of the room and checking the stock of chairs and tables lead to selection of seating - schoolroom, classroom perpendicular or classroom V-shape. Trainers should give specific instructions on seating arrangements, speaker's requirements and needed audiovisual equipment. Ventilation, restrooms, coffee breaks, eating facilities, parking and noise levels are important. Proper planning is necessary for successful training meetings.

993-76
DON'T WATCH PROFITS GO UP IN SMOKE.
Instit/vol Feeding 78 (10): 33. May 15, 1976.
TX1.I55
Air contaminants, Conservation, Energy, Equipment, Fire prevention, New products, Pollution, Technology, Ventilation.
Abstract: Ventilation remains a subject that is factually, financially, and figuratively over the heads of many foodservice operators because they see the situation as an unappealing choice between fire and financial hazards. The serious thought being given to the related subjects of ventilation and pollution control is perhaps best reflected in the line of "proximity ventilators" recently introduced by a major manufacturer. Several operations report that the units increase fire safety, improve the capture velocity while reducing air exhausted, promote easier sanitation and maintenance, improve modular flexibility, and make working space more attractive.

994-76
EQUIPMENT PROBE 8: THE UNSUNG HEROS OF THE KITCHEN -- SMALL WARES AND UTENSILS.
Restaurant Bus 75 (1): 87-88, 90-91. Jan 1976.
389.2538 F82
Cooking equipment (Small), Equipment, Small equipment, cooking, Utensils.
Extract: Important parts of any foodservice operation are the small wares and utensils that take the guesswork out of cooking and serving, save time and labor, and help control costs. The tomato or fruit slicer that gives even portion-controlled slices, and bun pans that can be used for cooking or for storing and serving salads and desserts are among the items discussed. Selecting National Sanitation Foundation approved products is recommended.

995-76
FOODSERVICE CLEANING PRODUCTS AND DISHWASHER COMPOUNDS.
Instit Distrib 12 (7): 58, 60, 62-63. July 1976.
HD9000.1.I5
Cleaning, Detergents, Dishwashing, Food service industry.
Abstract: The foodservice distributor should be familiar with the various types of cleaning products on the market. In addition to dishwashing compounds, these include products for cleaning coffee stains from china and plastic, removing tarnish from silverware, and sanitizing glasses. Almost all the cleaning compounds used in foodservice kitchens are basically detergents. The four primary functions of a dishwashing detergent are discussed in some detail. These include treating the water, wetting the dishware, removing fats and grease, and removing solid soils.

996-76
FAT FILTRATION SYSTEMS: WATCHING YOUR COSTS.
Frank W Giampietro
Restaurant Bus 75 (7): 72, 74. July 1976.
389.2538 F82
Deep fat fryers, Fats and oils, Filters, Food service management.
Abstract: Deep-fat frying is becoming increasingly expensive with the rise in cost of frying fat and shortening. Costs can be lowered by reusing the fat, if microscopic impurities are first filtered out. Fat or oil needs regular maintenance to prolong life and productivity. After seven days of filtration, 50 percent of the used fat can be removed and replaced with new fat. Readers' questions about various fat filtration systems are considered in a question and answer format.

997-76
ANALYZING YOUR TABLETOP PALETTE (CHINA, GLASSWARE, FLATWARE, AND SMALLWARES).
Frank W Giampietro
Restaurant Bus 75 (4): 98, 100, 102, 142. Apr 1976.
389.2538 F82
China, Food service, Table settings, Tableware.
Extract: "Tabletop" is the term used in the foodservice industry to describe china, glassware, flatware, and all dining table appointments. As well known as these items are to most operators, there still appears to be some mystery surrounding the analysis of the operators' needs in this important area. In a question-answer formated dialogue, some light is shed on the subject of analyzing foodservice tabletop needs.

998-76
EQUIPMENT PROBE 10: THE COLD FACTS ABOUT ICE MAKERS.
Frank W Giampietro
Restaurant Bus 75 (3): 54, 57, 66. Mar 1976.
389.2538 F82
Equipment, Food service, Ice making equipment.
Extract: Frank W. Giampietro answers readers questions concerning ice-making equipment. Discussions reveal that ample quantities of clean, palatable ice are essential to the successful operation of almost every type of foodservice operation. Specific areas questioned were directed to types of ice-makers, size, energy consumption, cleaning procedures, and warranties.

999-76
DISPENSERS ARE INDISPENSABLE.
Frank W Giampietro
Restaurant Bus 75 (5): 247, 249, 251, 308-310. May 1976.
389.2538 F82
Alcoholic beverages, Beverage dispensers, Beverages, Cocktail lounges, Liquor, Portion control, Serving equipment, Soda fountains.
Abstract: New designs in beverage dispensers provide portion control, help to record costs, and can maintain quality as well as speeding up service. One significant new product is a liquor dispenser. Liquor bottles are kept in locked storerooms and fed by tubing to the dispenser and the cost of each drink is automatically recorded. Attractive, speedy dispensers are also available for juice, soda, beer and wine. It is stressed that such dispensers lead to more efficient service and should be utilized whenever possible.

1000-76
EQUIPMENT PROBE XIII: WHAT ABOUT DISPOSABLE WARES.
Frank W Giampietro
Restaurant Bus 75 (6): 106, 108, 110. June 1976.
389.2538 F82
Disposables, Equipment, Restaurants, Tableware.
Abstract: Although disposables cost more per menu item than permanentware, advantages include less dish room staff, less energy and water consumption, and ease of handling. On the other hand, there is increased waste and bulk delivery. If changing to disposables is planned, time for rearrangement of storage and employee instruction should be scheduled. Finally, the image of the business should be considered in selection from the wide range of disposable styles.

1001-76
LET'S SET THE TABLE.
Edith Gilbert
Cooking for Profit 44 (298): 23-28. Oct 1975.
TX901.C65
Equipment, Food service, Restaurants, Table settings, Tableware.
Abstract: Every good restaurant host tries to give his customer that "I care about you" feeling. The table top is a vital first impression. It will be a lasting impression if the tableware, linens, and accessories are well coordinated as well as being sparkling clean.

1002-76
RECENT TRENDS IN VENDING.
David E Hartley
J Milk Food Tech 39 (1): 59-62. Jan 1976.
44.8 J824
Commercial food service, Food technology, Vending machines.
Extract: The recent evolution in design and construction of food and beverage vending machines is discussed, with particular emphasis on machine features having health and safety importance. New types of equipment and future innovations are explored on the basis of presently available technology.

1003-76
GUIDE TO SUCCESSFUL PLANNING.
Paul Hysen
Hospitals 48 (3): 126, 130-132. Feb 1, 1974.
RA900.H6
Evaluation, Feasibility studies, Food service, Hospital food service, Personnel, Planning.
Abstract: Among the subjects now receiving serious attention in the health care field is the planning of food service facilities. Although the process of planning is a complex and arduous undertaking, the time invested is well rewarded in the outcome. Without such forethought, foodservice administrators are confined to the process of afterthought, or analyzing and solving existing problems. The stressed stages of successful planning are evaluation, programming, engineering, and implementation.

1004-76
INDEPENDENCE SQUARE'S NEWEST KITCHEN.
Kitchen Planning 13 (1): 39-44. First quarter 1976.
NA8330.A1K5 F&N
Equipment, Facilities planning and layout, Interior design, Kitchens, Planning.
Abstract: A unique foodservice configuration utilized by the Philadelphia National Bank is discussed for kitchen planners. Design problems faced by the planners included limited area, structural constraints, high volume, and a 24-hour feeding schedule. Solutions are provided by a short-order cooking area, compact layout, modern equipment, varied menus, a free-flow service area, and a self-bussing combined with conveyor-type dishwashing system.

1005-76
REPORT OF THE COMMITTEE ON FOOD EQUIPMENT SANITARY STANDARDS - 1975.
International Association of Milk, Food, and Food
Equipment Sanitary StandardsEnvironmental Sciences
Committee on
J Milk Food Tech 39 (2): 146-149. Feb 1976.
44.8 J824
Cooking equipment (Large), Equipment, Equipment standards, Safety, Sanitation, Serving equipment, Storage equipment.
Abstract: A report is offered on the activities occurring during 1975, of a program to aid industry in improving the design, construction, and installation of equipment that is easy to clean and functions properly in food operations. In addition, discussions also focus on standards and guidelines, accepted by public health agencies in 1975, which promote uniform manufacture and national acceptance of foodservice equipment.

1006-76
UPDATING THE SUCCESS OF AN AUTOMATED TRAY ASSEMBLY LINE.
Jerome A Koncel
Hospitals 50 (10): 106, 109-111. May 1976.
RA900.H6
Automated food service, Automation, Convection ovens, Hospital food service, Hospital personnel, Hospitals, Institutional feeding.
Abstract: Angelo Gagliano, director of food services at Memorial Sloan-Kettering Cancer Center and the Hospital for Special Surgery, New York, wrote in 1972 about the automated food tray assembly line, soon to be installed. In 1976, the facility boasts of an automated tray assembly line that enables patients to receive hot, appetizing meals within 10 minutes after portioning, employees dedicated to the success of the system, and to serving the patient. The staff views the system as a means to an end, not the end itself. Freshly prepared food from the on-site butcher shop and bakery are served daily.

1007-76
MICROWAVE HEATING OF FOOD MATERIALS AT VARIOUS ALTITUDES.
K Lorenz, W Dilsaver
J Food Sci 41 (3): 699-702. May/June 1976.
389.8 F7322
Cookery, Cooking methods, Geographic regions, High altitude diets, Microwave cooking, Microwave ovens, Moisture, Temperature.
Extract: Temperature differences, moisture losses, and viscosity changes of food products prepared in a microwave oven at different elevations were determined. Experiments with apples, potatoes, squash, ground meat, scrambled eggs, custard sauce, and soups were carried out at atmospheric pressures equivalent to sea level, 2500, 5000, and 7500 ft. of elevation. Results indicated that altitude affects final temperatures and weight losses of foods heated in a microwave oven and has to be considered when microwave heating conditions are established for people living in the high altitude region of the U.S.

1008-76
SCHOOL FOOD SERVICE FACILITIES GUIDELINES.
Maryland, Dept. of Education, Food Services Section
Baltimore 24 p. 1976.
TX945.5.S35M3 F&N
Baltimore, Equipment, Facilities planning and layout, School food service.
Extract: The planning of school food service facilities begins with the basic decisions concerning the menu that a school or school system hopes to offer, the quality of food to be produced, and plans for making food service an integral part of the education program. Once these decisions are made, this publication will provide specific recommendations for the space and equipment necessary to carry out these decisions.

1009-76
MICROWAVE OVENS: 1. HOW WELL DO THEY COOK? 2. IS MICROWAVE LEAKAGE DANGEROUS?
Consumer Reports 41 (6): 314-321. June 1976.
321.8 C762
Cooking equipment (Large), Cooking methods, Equipment, Microwave ovens, Performance, Safety.
Abstract: A two-part report discusses some consumer aspects of microwave ovens. Part one focuses on such areas as cooking, performance, and convenience. Part two discusses some of the unresolved questions about microwave oven safety. In addition, part two is based on a review of research presented at two international conferences held since 1973 and on a U.S. Government summary of microwave research currently being conducted by various Federal agencies.

1010-76
MICROWAVE SYSTEM HIKES HOSPITAL PRODUCTION 150%.
Instit/vol Feeding 78 (12): 29. 15 June 1976.
TX1.I55
Convenience foods, Food service, Hospital food service, Hospitals, Institutional feeding, Microwave cooking, Microwave ovens.
Abstract: Dorothy Walton, foodservice director at the 200 bed Community Methodist Hospital, Henderson, Ky., solved her foodservice problems by switching to microwave cooking and increased patient meals served monthly from 8000 to 20,000, with only a small addition to her staff. The microwave system allows greater control over menu variety, guarantees patients hot meals at all times, eliminates the late tray problem and enables more efficient use of kitchen space, allowing for future expansion. Ms. Walton has also incorporated the use of convenience foods, particularly the modified diet items.

1011-76
USING MICROWAVE OVENS [2450 MHZ].
Wanda Olson, Isabel Wolf, Robert Olson
Ohio, State University, Columbus, Cooperative Extension Service
[Columbus?] [4] p. [1975?].
TX657.O8O4 F&N
Cooking equipment (Large), Microwave cooking, Microwave ovens, Ovens.
Abstract: The types of microwave equipment available and their advantages and disadvantages are briefly presented. The result microwave cooking has on the appearance, texture, and flavor of foods is discussed in addition to the differences between conventional and microwave cooking of selected food items. Some of the selected foods include fruits and vegetables, starch-thickened foods, fish, meat, poultry, eggs, and baked goods.

1012-76
ENERGY CONSERVATION IN WAREWASHING OPERATIONS.
Owen H Potts
Cooking for Profit 44 (301): 31-33. Jan 1976.
TX901.C65
Cleaning equipment, Conservation, Dishwashers, Dishwashing, Energy crisis, Equipment, Food service, Restaurants.
Abstract: Every restaurant manager must commit himself to energy conservation by implementing a planned program that provides consistent and continual direction for his employees. Emphasis is placed on a few of the energy wasters in dishwashing operations, such as water leaks, excessive rinse water temperatures, poor equipment cleaning, and poor maintenance.

1013-76
PRE-FAB REFRIGERATED BUILDINGS PROVE VERSATILE AND RELIABLE.
Food Eng 48 (4): 99/Int-59-100/Int-60. Apr 1976.
389.8 F737
Equipment, Food storage, Freezers, Refrigeration, Storage equipment.
Abstract: The prefabricated, refrigerated building, constructed of insulated sheet steel panels is gaining in popularity as a large size enclosure for cooler, freezer, and even contr-

1014-76
olled-temperature space. Predictionsindicate that 35 to 40 percent of this year's new refrigerated buildings will be steel prefabs. Factors contributing to this popularity are described as the swift construction time and efficient operating conditions as well as the fact that prefabs can be depreciated as capital equipment.

1014-76
PRESSURE CANNERS.
Consumer Reports 41 (6): 326-630. June 1976.
321.8 C762
Canning, Equipment, Food preservation.
Abstract: Proper methods of home canning are provided in a report which describes some models of pressure canners currently available on the market. The 18 canners describedrange in price from about 30 to 73 dollars. The smallest models hold from four to seven pint jars and satisfy an interest in small-scale canning. The largest hold about 18 pint jars and are suitable for canning in quantity. Since all the acceptable models come from three manufacturers, they are listed in the ratings by brand groups.

1015-76
PUT THE DEEP FREEZE ON FROZEN FOOD LOSSES.
Instit/vol Feeding 78 (9): 59-60. May 1, 1976.
TX1.I55
Equipment, Freezers, Frozen foods, Storage equipment.
Abstract: Availability and proper design are the focal points of a discussion on food storage and freezer units. Descriptions include such freezer types as walk-in, reach-in, roll-in, and under-counter. Certain design factors to be considered before purchase are highlighted as the following: properly sealed and easily cleaned, shelving easily cleaned and adjustable for maximum loads, visible temperature thermometer, adequate insulation for specific needs, door design suitable to food handling flow, and in walk-in units, easy access of foods.

1016-76
DAN, THE DEPENDABLE DISHWASHER (FILMSTRIP).
Restaurant-Hotel Learning Aids
[Minneapolis, Minn.] 22 fr. color. 35 mm. and audiotape in cassette. 1972.
TX657.D6D3F5AC F&N AV
Dishwashers, Dishwashing, Food service, Hygiene.
audiotape in cassette. m/s. 7 min. each side.
Extract: Proper dishwashing techniques (the most important job in the kitchen) are demonstrated by that fast, careful, and skilled foodservice worker, "Dan, the Dependable Dishwasher". Emphasized points include preparation by sorting, scraping, rinsing, and racking; washing with detergent, with water at the right temperature, and with clean worker hands; and proper storage of clean dishes. The results of following these procedures produce good food, clean dishes, and more business.

1017-76
ROASTING AND BAKING PINS CUT ENERGY USE.
Cooking for Profit 44 (301): 37-38. Jan 1976.
TX901.C65
Baking, Conservation, Cooking equipment (Small), Energy, Food service, Roasting.
Abstract: Certain tools can be effective in reducing energy expenditure in cooking foods in foodservice facilities. Examples are the roasting and baking pins which many foodservice operators are now using. One such restaurant chain, Henrici's Steak and Lobster Restaurants, uses both types to cut cooking times, reduce meat shrinkage, and improve quality of baked potatoes.

1018-76
SCHOOL'S DRINK DISPLAY EARNS COLD CASH.
Instit/vol Feeding 78 (7): 37. Apr 1, 1976.
TX1.I55
Equipment, Food serving methods, Liquids, School food service, Serving equipment.
Abstract: The latest models available in cold drink dispensers are described for school foodservice operators. Discussions focus on the fact that equipment used for serving beverages, whether employee-served or self-service, contributes to the success of merchandising programs. Additionally, equipment should be easy to fill, large enough for a day's product supply, chill juice quickly and continuously, and be easy to clean and maintain. Equipment innovations mentioned include two-sided dispensers and automatic water attachments.

1019-76
MICROWAVE COOKERY: FAST, FLEXIBLE, & EFFICIENT.
Patricia S Soller
Restaurant Bus 75 (5): 237-244. May 1976.
389.2538 F82
Cooking equipment (Large), Cooking methods, Equipment, Food preparation, Frozen foods, Menu planning, Microwave cooking, Microwave ovens.
Abstract: Microwave cooking is "new" and may be utilized for fast efficient food preparation in food service operations. Microwave ovens cook raw meat, fish, and vegetables as well as defrost frozen items and heat precooked fare. Methods of using a microwave oven should be studied thoroughly as they differ considerably from those of conventional cooking. Profits may rise with use of a microwave oven by allowing added menu items without added cost. Specific items are described to suggest ways to use the oven.

1020-76
A SPECIAL BRUSH FOR A SPECIAL CLEANING JOB.
Cooking for Profit 44 (303): 34. Mar 1976.
TX901.C65
Brushes, Cleaning equipment, Custom-made equipment, Sanitation.
Abstract: Specially designed foodservice brushes are available for virtually every known clean-up job in today's kitchen. New equipment, however, may call for a special cleaning brush to solve a specific need. Manufacturers of such equipment can serve the operator and the industry by alerting the brush industry of the need, as did the manufacturer of a lettuce-cutter. The brush designed to clean the lettuce-cutter is made of white composition sanitary block and nylon bristles, specially designed to match the mold of the grid perfectly for fast thorough cleaning.

1021-76
STAND UP AND FRY RIGHT.
Instit/vol Feeding 78 (9): 79-80. May 1, 1976.
TX1.I55
Cooking equipment (Small), Cooking methods, Fats and oils, Frying, deep fat, Safety, Sanitation.
Abstract: Tips on proper care and use of deep-frying equipment and frying fats and oils are suggested to foodservice operators. Stress is placed on high standards of sanitation, maintenance, and safety to increase the efficiency of fryers. In addition, use of porous liners in transfer pans is encouraged to enhance the finished foods. Operators are also directed to follow instructions of fryer manufacturers and processors of fats and oils utilized in their facility in order to save costs and energy and increase the quality of their deep-fried food.

1022-76
STUDENT CAFETERIAS: ADD PASTE, PAINT, WOOD AND A BIT OF IMAGINATION.
Restaurant Bus 75 (4): 72-73. Apr 1976.
389.2538 F82
Cafeterias, College food service, Design needs, Interior design, Work flow.
Abstract: When students at George Washington University grew tired of their sterile, bland-looking cafeteria, The Macke Company realized its clientele were "dropping out". To draw them back, Macke created an "obsolence decor" that allowed for change within its service line, without investing a lot of money. A long stainless steel cafeteria counter was metamorphased into a 10-counter salute to different foods set up as scramble-type foodservice counters. Student acceptance is reflected by the 30 percent sales increase.

1023-76
TURNS TINY CHECKROOM INTO $80,000 SOFT SERVE CENTER.
Cooking for Profit 44 (300): 18-19. Dec 1975.
TX901.C65
Facilities planning and layout, Fast foods, Hotels, Restaurants, Snacks.
Abstract: The former checkroom on the plaza level of the Sheraton Boston opened as the Ice Cream Parlor in June this year. Answering a real need of hotel guests for light snacks, yoghurt, and refreshing soft serve cones, while at the same time utilizing formerlly dead hotel space, the 196 square foot area has proven to be a real bonanza for the Sheraton Boston hotel.

1024-76
TWIN DEMONS: THE SPIRALLING COSTS OF LABOR AND SPACE TODAY AND TOMORROW.
Commercial Kitchen & Dining Room 15 (3): 6-11. Fall 1975.
TX946.C6 F&N
Automation, Conveyor belts, Equipment, Food service management, Mobile equipment, Warehandling, Warehandling equipment.
Extract: Many changes in the food service industry have resulted from an increase in mobility (through cart and conveyorization systems), development of space saving units, and the introduction of labor-saving devices and systems. A discussion of the products designed, introduced, and manufactured by Caddy Corporation to cope with rising labor and space costs is presented. Included in the discussion are: multi-directional and sorting conveyors, dietary tray trucks, and self-leveling equipment.

1025-76
CAN YOU SURVIVE EXPENSIVE ENERGY?
Tom Watterson
Restaurant Bus 75 (7): 52, 54. July 1976.
389.2538 F82
Electricity, Energy, Energy crisis, Food service management.
Abstract: Rising utility costs make it necessary for the foodservice executive to pay careful attention to energy-related considerations in equipment, operation, and building design. The supply and costs of energy in the summer and winter of 1976 are discussed; methods of saving electricity during the summer months are enumerated; and tips for energy-savings in new construction are given.

1026-76
TODAY'S SPECIALTY EQUIPMENT INCREASES MENU FLEXIBILITY.
Steve Weiss
Instit/vol Feeding 78 (2): 39. Jan 15, 1976.
TX1.I55
Commercial food service, Cooking equipment (Large), Cooking equipment (Small).

Extract: The wealth of specialty cooking equipment produced by foodservice equipment manufacturers is now designed to meet the requirements of menu labor, energy cost, and space in foodservice operations. Categories of the equipment range from fundamental types (waffle irons, toasters, doughnut fryers) to counter-top concept expansion types (char-broilers, deep-fat fryers) to invention types (micro-wave ovens). Prior to purchase, certain information on quality, performance, repair services, and warranty should be obtained.

SANITATION AND SAFETY

1027-76
HEALTH AND SAFETY COURSE FOR PRIMARY GRADES (KIT).
American National Red Cross, Youths
[Washington] 1 poster 22 x 15 in., 9 posters 14 x 11 in., 25 cards. 1975.
HV675.5.H4 F&N AV
Accident prevention, Health education, Public health, Safety, Safety education.
With teachers guide, 39 p.
Abstract: A portfolio contains resource materials to help teachers and other educators provide learning experiences that improve understanding, attitudes, and conduct of students in regard to individual and community health and safety. Each of the included posters represents a health and safety theme. Some of the topics illustrated are fire safety, nutrition, environmental protection, water safety, and accident prevention. Also included are suggestions for a Health and Safety Week, a safety-aider's check list, and information on resources.

1028-76
STATUS OF FOODBORNE DISEASE IN THE UNITED STATES.
Frank L Bryan
J Environ Health 38 (2): 74-83. Sept/Oct 1975.
449.8 J824
Accident prevention, Food service industry, Foodborne diseases, Safety, Sanitation.
Abstract: A review of the current incidence of foodborne disease, commonly identified vehicles, places where foods are mishandled, and factors that contribute to outbreaks, indicate where emphasis and priorities need to be established in food hygiene programs. Emphasis and priorities must be put on those (time-temperature) factors that will prevent the growth of foodborne pathogenic bacteria.

1029-76
HOW NOT TO COOK TURKEY.
Frank L Bryan, Thomas W McKinley
Food Management 9 (11): 56-58, 82, 84-85. Nov 1974.
TX341.F69
Bacteria, Cooking methods, Cooking techniques, Food poisoning, Foodborne diseases, Turkey.
Abstract: Foodborne illness continues as a health problem despite advances in food technology, kitchen equipment design, and overall foodservice operating efficiency. Tips for cooking turkey, a chief culprit for transmitting foodborne illness, include proper cooking temperature, and time periods, thawing, cooling, reheating, and storing techniques. Also provided are descriptions of the various foodborne illnesses commonly associated with turkeys.

1030-76
PUBLIC HEALTH ASPECTS OF CREAM-FILLED PASTRIES. A REVIEW.
Frank L Bryan
J Milk Food Tech 39 (4): 289-295. Apr 1976.
44.8 J824
Batters and doughs, Cream, Food contaminants, Food spoilage, Food technology, Microbial contaminants, Safety, Salmonellosis, Staphylococcal food poisoning.
Extract: Foodborne disease outbreaks from cream-filled contaminants with staphylococci and salmonellae have declined in this country. Prevention and control result from formulating products not conducive to bacterial growth, using pathogen-free ingredients, thorough cooking and reheating, sanitary handling of pastry products, rapid cooling and low temperature storage, establishing microbiological standards for finished products, training food industry personnel, and educating consumers on proper handling techniques.

1031-76
PROBLEM: HOW TO REDUCE STUDENT LITTER; SOLUTION: USE SIGNS & A REWARD.
E Sandra Byers, John D Cone
Food Management 11 (4): 65. Apr 1976.
TX341.F69
Behavior change, Behavior modification, Cafeterias, Cleaning, College food service, Disposables, Sanitation, Student participation.
Abstract: Student litter was a problem at the University of West Virginia in their cafeteria. Seven students in behavior modification observed cafeteria users' behavior. They made signs for each table suggesting tray and disposables removal, and gave a hamburger voucher to each fourteenth student returning his tray. Although there was not 100 percent tray removal, the return rate increased. Behavior modification techniques helped to solve the litter problem.

1032-76
COLD FOOD HANDLING (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
TX601.C61 F&N AV (Health employee learning program)
Food handling, Food service training, Food storage, Fresh foods, Frozen foods, Hospital food service, Perishable foods, Refrigeration, Sanitation.
Includes program guides.
Abstract: The methods of differentiating between perishable and non-prishable foods, the role of temperature in food preservation, and safe, sanitary methods of handling cold foods are discussed in this motion picture.

1033-76
STANDARDS OF CLEANLINESS (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
RA565.S751 F&N AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Hygiene, Laws, Sanitation.
Includes program guides.
Abstract: The importance of cleanliness in food service is stressed in this training film. Diseases caused by uncleanliness are identified and the health standards set by the government agencies are discussed.

1034-76
CLEANING AND SANITIZING (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
RA565.C41 F&N AV (Health employee learning program)
Cleaning equipment, Food service training, Hospital food service, Sanitation.
Includes program guides.
Abstract: The general purpose of this training film is to acquaint the learner with the tools and procedures used in cleaning and sanitizing, and with the methods of storing clean equipment.

1035-76
THE FOOD SERVICE WORKER (MOTION PICTURE).
Comprenetics, Inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
TX943.F61 F&N AV (Health employee learning program)
Food service training, Food service workers, Health, Hygiene.
Includes program guides.
Abstract: The rules and reasons for proper dress and personal hygiene are given and the importance of good health habits is discussed. Federal and local laws are emphasized and the agencies that enforce them are identified.

1036-76
HANDWASHING PROCEDURES (MOTION PICTURE).
Comprenetics, Inc.
Los Angeles 16 mm. sd. color. 16 min. 1970.
RA565.H31 F&N AV (Health employee learning program)
Disease prevention, Food service training, Hospital food service, Hygiene.
Includes program guides.
Abstract: Correct handwashing procedures to use in preventing the spread of disease are shown and conditions and activities that can contaminate the hands are identified in this film.

1037-76
WHAT RISK OF BOTULISM FROM FOOD STORED AT CONVENTIONAL REFRIGERATION TEMPERATURES?
Robert J Counts, Et Al
J Amer Med Assoc 234 (3): 332-333. Oct 20, 1975.
448.9 AM37
Fish, Food processing, Food storage, Food-related disorders, Foodborne diseases, Freezing, Parasitic infections.
Abstract: The risk of E botulism contamination in fish stored at regular refrigeration temperatures is discussed. The Center for Disease Control reports that E Clostridium botulism contamination can occur in processed fish and has been produced under experimental conditions. However, they also stated that no cases of botulism attributable to the ingestion of fresh fish held at refrigerator temperatures has been reported to them.

1038-76
THE NATIONAL SANITATION TRAINING PROGRAM: CANADIAN RESTAURANT ASSOCIATION'S ANSWER TO SAFE AND SANITARY FOODSERVICE.
Richard J Davies
J Milk Food Tech 39 (5): 367-369. May 1976.
44.8 J824
Canada, Food service industry, Food service training, Safety, Sanitation.
Extract: There are an estimated 120,000 cases of bacterial food poisoning occurring in the Canadian foodservice industry each year. The Canadian Restaurant Association in cooperation with all Provincial departmentsof health and Health and Welf-

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1039-76

are Canada, developed a sanitation code to help the foodservice operator understand every essential sanitation requirement. In conjunction withthe code, a national sanitation training program was developed to assist in the total education in foodservice sanitation of all personnel in the Canadian foodservice industry. The program has been officially endorsed by the Canadian Public Health Association and the Consumers Association of Canada.

1039-76

TECHNICAL ADVANCES IN CLEANING FOR FOOD SERVICE ESTABLISHMENTS.
Robert M Englis
J Environ Health 36 (6): 541-542. May/June 1974.
449.8 J824
Cleaning, Cleaning equipment, Food sanitation, Food service industry, Restaurants, Sanitation.
Abstract: Restaurant operators are using automated and semi-automated cleaning equipment to maintain their restaurants in a sanitarily safe and aesthetically pleasing condition required by both patrons and regulatory agencies, to combat rising labor costs, and to perform new and specialized cleaning functions for new types of equipment. Types of equipment discussed include the dishwasher, a whirlpool sink, high-pressure spray or foam used in conjunction with pressure guns, and electrically powered pumps.

1040-76

A MICROBIOLOGICAL SURVEY OF THREE FRESH GREEN SALADS - CAN GUIDELINES BE RECOMMENDED FOR THESE FOODS.
James L Fowler, James F Foster
J Milk Food Tech 39 (2): 111-113. Feb 1976.
44.8 J824
Bacteria, Foodborne diseases, Leafy green vegetables, Microbial contaminants, Salads.
Extract: Samples of three green salads were selected and surveyed from two centralized hospital foodservice divisions. Survey analysis entailed evaluating total plate count, total coliforms, both plate and Most Probable Number Methods, Escherichia coli, and Staphylococcus aureus. Wide ranges were found in total plate counts and total coliform counts; while confirmed E. coli and S. aureus counts were low. The feasibility of establishing microbiological guidelines for these products is indicated.

1041-76

GOOD HOUSEKEEPING IN COMMERCIAL KITCHENS.
Cooking for Profit 44 (303): 24-25. May 1976.
TX901.C65
Charts, Check lists, Cleaning, Cooking equipment (Large), Cooking equipment (Small), Equipment, Equipment maintenance, Guidelines, Maintenance.
Abstract: A guide for cleaning, care and maintenance of cooking equipment is presented, set up on a daily, weekly, and as needed schedule. The rewards for following a guide such as this, are fewer equipment breakdowns, savings in fuel consumption, and a cleaner, brighter kitchen. The guide includes what to look for, and how often, what to do, and lists general pointers.

1042-76

CAN FOODSERVICE COME CLEAN?
Hilary Green
Instit/vol Feeding 78 (11): 44-46, 57. 01 june 1976.
TX1.I55
Cleaning, Education, Educational programs, Food handling, Food service workers, Hygiene, Safety, Sanitation.
Abstract: The National Institute for the Foodservice Industry currently offers a course in sanitation training for foodservice personnel. The course can be offered as a 10-week class at adult education centers, or as a home-study course, referred to as the circuit system. The course stresses three areas of practical sanitation application: personal hygiene, time and temperature factors in handling food, and clean establishments. Promoters of the course hope that such sanitation training can help to raise the level of U.S. foodservice.

1043-76

SAFETY IN HOME CANNING.
Harold Hopkins
FDA Consumer 10 (4): 12-15. May 1976.
HD9000.9.U5A1
Accident prevention, Canning, Food preservation, Safety.
Extract: More and more people are growing and canning their own fruits and vegetables. It is a way of saving on the grocery bill and enjoying the fruits of your harvest after your gardening calluses have disappeared.But if not done properly home canning can be a dangerous pastime. Several suggestions are provided to prevent accidents during canning.

1044-76

HOW TO REDUCE BREAKAGE AND DAMAGE TO TABLEWARE.
Cooking for Profit 44 (298): 23-28. Oct 1975.
TX901.C65
Accident prevention, Breakage, Equipment, Equipment standards, Food service industry, Restaurants, Tableware.
Abstract: Damage and breakage can be a costly headache to foodservice operators. Inadequate supervision, lack of training, and poor equipment may be the culprits. However, sometimes operators and ware specialists must be endowed with the talents of Sherlock Holmes to run down the causes. Discussions focus on some typical problems and a trouble-shooting check list is also provided.

1045-76

SANITATION OF FOOD SERVICE ESTABLISHMENTS; A GUIDE FOR ON-THE-JOB TRAINING OF PERSONNEL.
Iowa, State Dept. of Health, Nutrition Service
[Ames?] 29 p. [1962].
TX945.I554 F&N
Cleaning, Detergents, Dishwashing, Food service workers, Hygiene, Instructional materials, On the job training, Sanitation.
Abstract: The importance of sanitation in a foodservice facility is presented to both management and personnel. Emphasis is placed on doing a better job of preparing and serving clean food in the interest of safety and the protection against disease. Topics highlighted include employee training regarding sanitation techniques, cleaning compounds and tools, personal cleanliness habits, and techniques for cleaning equipment and the facility itself.

1046-76

KEY TO SANITATION, WORK SMARTER, NOT HARDER; BETTER DISHROOM PLANNING.
Cooking for Profit 44 (303): 20-22, 45. Mar 1976.
TX901.C65
Dishwashers, Environmental factors, Equipment, Equipment maintenance, Facilities planning and layout, Guidelines.
Abstract: Dishroom planning begins with the menu, and type of service, from which can be determined the number of pieces of tableware required per person, per meal. The expected seating capacity and/or turnover rate and number of dishes per hour must be calculated, and from this information the size and type of dishwasher can be determined. Several different types of dishroom equipment are described, as well as recommendations for using them. Care and maintenance of dishroom equipment are outlined, with illustrations. The environmental factors in designing a dishroom are highlighted, including the use of cool colors, proper ventilation and a rough surface floor to assure good footing.

1047-76

MICROBIOLOGY AND HOSPITAL FEEDING SYSTEMS.
Ruth B Kundsin, Hollis A Bodman
J Milk Food Tech 39 (3): 197-199. Mar 1976.
44.8 J824
Food preparation, Hospital food service, Hygiene, Microbial contaminants, Safety, Sanitation, Special groups, diets.
Extract: Food service in a hospital involves the close collaboration of physicians, dietitians, and microbiologists. The hygienic environment recognized as essential for patient care areas is equally essential for food preparation areas. The food preparation for critically ill patients with individualized nutritional requirements involves not only house diets and their modifications, but food fed in highly specialized ways. Opportunities exist for microbial contamination in these unique situations which require alert microbiologic intervention for patient protection.

1048-76

A LARGE FOOD-BORNE OUTBREAK OF HEPATITIS A: POSSIBLE TRANSMISSION VIA OROPHARNGEAL SECRETIONS.
Barry S Levy, Et Al
J Amer Med Assoc 234 (3): 289-294. Oct 20, 1975.
448.9 AM37
Food contaminants, Food service workers, Foodborne diseases, Hepatitis, viral, Microbial contaminants, Restaurants, Safety, Sandwich-making, Sanitation.
Extract: In Minneapolis, 107 cases of hepatitis A were identified and traced primarily to consumption of cold sandwiches served for lunch in a department store's popular basement restaurant. A sandwich-maker in the restaurant was the index patient. The date of onset of her illness andthe dates of food consumption and onset of illness of infrequent restaurant patrons were consistent with accepted periods of infectivity and incubation for hepatitis A. Because the sandwich-maker frequently touched her hands to her mouth when she worked, and because we could find no evidence for fecal, airborne, or other modes of transmission, it is believed that she contaminated the food.

1049-76

FOOD SAFETY IN THE SEVENTIES.
A B Morrison
J Milk Food Tech 39 (3): 218-224. Mar 1976.
44.8 J824
Chemical contaminants, Food contaminants, Food safety, Food standards, Food standards and legislation, Microbial contaminants.
Extract: Even though foods are safer now than ever before, the health regulatory agencies wish to ensure that food is safe at all times. The presence in foods of potentially hazardous chemicals, microorganisms, or products of microbial metabolism constitute some of the major hazards associated with foods. The acceptability of society of a given hazard and the cost to eliminate it must be considered when regulatory programs are developed.

1050-76

SANITATION: RODENT AND INSECT CONTROL (MOTION PICTURE).
National Educational Media
Hollywood 10 min. sd. color. 16 mm. 1973.
RA566.S3MP F&N AV
Food handling, Food safety, Food sanitation, Insect control,

Rodent control.
With study guide.
Extract: A basic film on rodent and insect control relates their role in the spread of disease and the responsibility of employees for good housekeeping practices. Every worker's responsibility to keep pests out, starve them, keep them from breeding, and kill them is stressed. Methods for combatting roaches, flies, and rodents are described for every kitchen area including receiving, storage, preparation, and dishwashing. The role of professional exterminators and safe-handling techniques of pesticides are demonstrated.

1051-76
KITCHEN FIRES: PREVENTION AND CONTROL (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 75 fr. color. 35mm. and audiotape in cassette. 1967.
TX911.3.S24K5 F&N AV
Accident prevention, Fire extinction, Fire prevention, Food service, Food service training, Food service workers.
Audiotape in cassette: 2s. m/a, 9 min. each side.
Abstract: Prevention and control of fires and fire hazards are discussed for foodservice kitchen workers. Suggestions for prevention and control are offered. Emphasis is given to techniques of checking equipment and the facility itself. Fire-fighting training is also stressed as necessary for all workers due to the complexity of many kitchen fires. Basic rules during a fire emergency situation are also given.

1052-76
KITCHEN SANITATION RULES (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 64 fr. color. 35mm. and audiotape in cassette. 1970.
TX911.3.S3K5 F&N AV
Cleaning, Food handling, Food poisoning, Food service, Food storage, Foodborne diseases, Hygiene, Safety, Sanitation.
Audiotape in cassette: 2s. m/a, 7 min. each side.
Abstract: Sanitation rules are described for use in foodservice facility kitchens. Emphasis is given to the idea that sanitation is very important in preventing situations that can lead to food poisoning. Some of the carriers of diseases causing foodborne infections are described as germs, insects, and people. Suggestions for sanitation focus on personal hygiene, food handling techniques, food storage procedures, food serving methods, and clean and sanitary equipment and facilities.

1053-76
OSHA: A TECHNICAL BULLETIN ABOUT THE OCCUPATIONAL SAFETY AND HEALTH ACT.
National Restaurant Association
[Chicago] 11 p. [1975?].
HD7279.U5N3 F&N
Food service, Food service occupations, Health, Legislation, Safety.
Extract: A bulletin on the Occupational Safety and Health Act (OSHA) is offered to foodservice managers. Explanations of the Act include a definition; state acts; state workmen's compensation laws; citations, penalties, and appeals; inspections; record keeping requirements; selected standards; and assistance. Also included is a checklist of activities for foodservice managers to guide their efforts for compliance with OSHA.

1054-76
SEEING INTO THE INVISIBLE WORLD OF FOOD.
Jo Marie Powers
Food Management 11 (4): [38-39], 58, 60, 62, 64. Apr 1976.
TX341.F69
Bacteria, Equipment maintenance, Food chemistry, Food contaminants, Food storage, Microbial contaminants, Sanitation, Shelf life.
Abstract: Microbiological control is discussed as a safety device which also contributes to the quality of the food and cost savings. Control techniques are described as counting bacteria on both food samples and on a swab sample from equipment. If sample count records are maintained and counts suddenly increase action should be taken. Ineffective sanitation or bacteria from the food producer can be a cause. In-house food scientists or outside agencies may conduct tests and advise appropriate action.

1055-76
SANITATION FOR FOODSERVICE WORKERS. 2nd ed.
Treva M Richardson
Boston, Cahners Pub. Co. 148 p. illus. [1975].
TX943.R5 1974 F&N
Disease prevention, Food handling, Food sanitation, Food service workers, Hygiene, Kitchens, Sanitation.
Abstract: Designed to educate foodservice personnel in all phases of sanitation, this manual also provides practical training in the regulations and procedures necessary to maintain a successful sanitation program. The material may be presented as an in-depth management study or an initial employee course, or any level in between. Topics covered include bacteriology, communicable and food-borne diseases, food protection, pest control, manual and mechanical dishwashing, sanitizing, and responsibilities for dishroom maintenance.

1056-76
A SIMPLE CHOICE (MOTION PICTURE).
Robert Drucker Productions
Hollywood, National Training Fund of the Sheetmetal and Air Conditioning Industry 25 min. sd. color. 16 mm. 1974.
HD7261.S5 F&N AV
Accident prevention, Safety, Safety education.
Abstract: On-the-job safety is the primary focus of this film. Emphasis is placed on observing the cautionary messages that are displayed by signs. Some of the accidents that are prevalent in industry because of ignoring caution signs are depicted. In addition, everyday safety is also stressed while driving a car, at home, and at play.

1057-76
SANITATION, THE DIRTY WORD IN FOODSERVICE.
Food Management 11 (4): [32-36], 48, 50, 52, 54, 56. Apr 1976.
TX341.F69
Bacteria, Food poisoning, Food service management, Foodborne diseases, Laws, Management education, Sanitation.
Abstract: Food contamination may occur because of mishandling by employees, result from use of diseased animals, or products adulterated by soil, dust, irrigation water, organic fertilizer, or insects. Heat processing is described as usually killing disease-causing organisms. There are Federal, city, county and state laws regarding sanitary food processing and handling. Food managers are designated as responsible for food contamination control and are given training frequently by states. Various bacteria are also described.

1058-76
SANITATION: HOW IMPORTANT IS IT?
Cooking for Profit 44 (306): 9. June 1976.
TX901.C65
Food sanitation, Food service management, Michigan, Public health, Sanitation.
Abstract: An official of the Michigan Department of Public Health points out that the foodservice industry has an obligation to protect its customers' health. If there is an outbreak of foodborne illness traced to your restaurant, you are liable. Proper attention must be paid to equipment, facilities, and services to assure proper sanitation. Good management, adequate employee training, and cooperation between the industry and public health officials are necessary in order to maintain high standards. In the long run, good sanitation pays.

1059-76
MICROBIOLOGY OF MASS FEEDING SYSTEMS: AN INTRODUCTION.
Gerald Silverman
J Milk Food Tech 39 (3): 196. Mar 1976.
44.8 J824
Food preparation, quantity, Food service industry, Hygiene, Microbial contaminants, Safety, Sanitation.
Abstract: A report on a seminar analyzing feedng systems in hospitals, military systems, universities, and airlines and cruise ships is offered. Representative feeding systems are analyzed by actual microbiological problems, procedures to monitor feeding systems, outbreaks of food poisoning or infections, employing microbiological standards, maximizing safety relative to cost, and determining the relative contribution of food hygiene and environmental sanitation to producing a safe product.

1060-76
SIX KEYS TO SANITARY FOODSERVICE (AUDIOTAPE).
Minneapolis, Minn., Restaurant-Hotel Aids 4 audiotapes in cassette. 8 s. 64 min. 1972.
TX911.3.S3S6 F&N AV
Food service, Food service training, Safety, Sanitation.
With teachers guide.
Abstract: The importance of sanitation in foodservice facilities is presented to secondary school students hoping to pursue a career in that field. Three audiotapes provide tips on proper sanitation and safety techniques in various phases of foodservice operations. The fourth tape is left blank for student/teacher question and answer exchanges.

1061-76
ASSURANCE OF MICROBIOLOGICAL SAFETY IN A UNIVERSITY FEEDING SYSTEM.
M Solberg, Et Al
J Milk Food Tech 39 (3): 200-205. Mar 1976.
44.8 J824
Health, Hygiene, Institutional feeding, Microbial contaminants, Safety, Sanitation, School food service.
Extract: The sanitation surveillance system, based on adhesive contact and transfer tape system and a micropore filter system, was developed with standards and follow-up actions as part of an assurance program for microbiological safety in a university feeding system. Results show continued reductions in numbers of items testing below fully satisfactory. Specific systems of microbiological data analysis for detection of some mechanical or procedural breakdowns were developed.

1062-76
THE FIRST ANNUAL SUMMARY OF FOOD-BORNE DISEASES IN CANADA.
E C D Todd
J Milk Food Tech 39 (6): 426-431. June 1976.
44.8 J824
Botulism, Canada, Food handling, Food service industry, Food-

1063-76
related disorders, Foodborne diseases, Salmonellosis.
Extract: Data on food-borne disease that occurred in 1973 were collected from all parts of Canada. A total of 378 incidents, comprising 343 outbreaks and 35 single cases and involving 3347 ill persons, was recorded. In incidents where the etiology was known, microorganisms were the main causative agents. Staphylococcus aureus was responsible for more incidents and cases than any other agent. Other incidents were caused by Salmonella, Clostridium perfringens, and Clostridium botulinum. Over 40 percent of the incidents were associated with meat and poultry; other products playing a significant role were baked goods, vegetables, fruits, Chinese foods, and sandwiches. Mishandling of food in food-service establishments was the cause of over a third of the incidents.

1063-76
DETECTION OF SALMONELLAE IN FOODS - PAST, PRESENT, AND FUTURE: ACTIVITIES AND ATTITUDES OF THE FOOD INDUSTRY.
R B Tompkin
J Milk Food Tech 39 (5): 359-361. May 1976.
44.8 J824
Food industry, Food inspection, Foodborne diseases, Safety, Salmonellosis, Sanitation.
Extract: The increased emphasis to reduce salmonellae contamination of foods since 1967 has had tremendous impact upon the food industry. While there has been improvement made in the incidence of food product contamination, it is debatable whether this has led to a reduction in the incidence of human foodborne salmonellosis.Industrial microbiologists recognize and support the need for controlling salmonellae in foods. Certain changes in educational materials are needed to provide the positive attitude that salmonellae can be controlled.

1064-76
FOOD SAFETY 1976 (KIT).
U.S., Dept. of Agriculture, Office of Communication
[Washington] Kit, 5 pamphlts, 7 leaves. [1976].
TX601.F63 F&N AV
Canning, Dried foods, Food preservation, Food storage, Freezing.
Abstract: The Department of Agriculture offers a press kit on preserving and storing food properly to the general public. Reference material provided presents useful data and safety measures for canning, drying, freezing, and storing home preserved foods. In addition, readers will find current, newly-available material included on the latest developments in preservation and storage techniques as well as an up-to-date bibliography of publications available from the government.

1065-76
IF IT'S COLD, KEEP IT COLD! (POSTER).
U.S., Food and Drug Administration
Washington, U.S. Gov't. Print. Off. 1 poster. color. 30 x 20 in. [n.d.].
TX601.I36 F&N AV (U.S. Dept. Of Health, Education and Welfare Publication no. (FDA) 74-2068)
Food handling, Food safety, Food sanitation, Food storage.
Abstract: Information on food preparation safety is provided for general public interest. Guidelines include keeping hot foods hot and cold foods cold to prevent bacterial contamination that occurs in foods at room temperature.

1066-76
PLANNING FOR FOOD PROTECTION DURING THE BICENTENNIAL CELEBRATION IN THE NATION'S CAPITAL.
Bailus Walker, Robert W Beck
J Milk Food Tech 39 (2): 125-127. Feb 1976.
44.8 J824
Disease prevention, District of Columbia, Food service management, Foodborne diseases.
Abstract: Foodborne disease outbreaks increasing during mass feeding activities and periods overtaking foodservices are a major concern of health agencies throughout the U.S.as they prepare for the Bicentennial celebration. The District of Columbia government has developed a comprehensive food protection program, including a "self-inspection" program conducted by trained and certified foodservice workers. Although there is no guarantee against the occurrance of foodborne disease, the program maximizes efforts to ensure consumer protection against foodborne health hazards.

1067-76
SUPERVISING SANITATION.
Joseph F Wheaton
Food Management 11 (4): 25-26. Apr 1976.
TX341.F69
Cleaning, Food service management, Food service workers, Safety, Sanitation, Supervisors.
Abstract: Food service supervisors should train sanitation employees and be certain they understand housekeeping requirements. Employees should have a checklist of supplies, properly labeled cleaning products, and requirements for each task. The importance of seasonal cleaning, finding causes of contamination, and preventive maintenance is highlighted. Stress is also given to the idea that high sanitation standards may prove to be as important as good food, and that it is the supervisor's responsibility to provide these standards.

1068-76
IS YOUR KITCHEN CLEAN ENOUGH FOR UNCLE SAM?
John Whitmarsh
Instit/vol Feeding 78 (5): 50-51. Mar 1, 1976.
TX1.I55
Commercial food service, Food and Drug Administration, Food service, Regulations, Sanitation, Sanitation inspections.
Abstract: The possibility of problems arising from restaurants caring less and the government becoming more concerned regarding foodservice sanitation is presented. Topics given emphasis include tighter government sanitation regulations and enforcement policies, mandatory sanitation training and certification for foodservice operators and their facilities, and pressure from consumers in favor of government reform.

FOOD TECHNOLOGY

1069-76
NEW PROTEIN FOODS, VOLUME 2.
Aaron M Altschul
New York, Academic Press 324 p. illus. 1976.
TP453.P7A47 V.2 F&N (Food science and technology)
Food industry, Food processing, New products, Proteins, Technology.
Abstract: How can technology help solve the protein problems facing the world today? What are the newest ways of improving the protein value of conventional protein foods? These are just a few of the questions that are answered in a multivolume treatise on the status of protein foods in the modern world. Including all the latest developments, the work is most helpful to those who must make research and food policy decisions.

1070-76
SOME OBSERVATIONS ON FOOD PACKAGING AND DISTRIBUTION IN THE REVOLUTIONARY PERIOD.
Leonard L Barol
Food Technol 30 (2): 54, 56. Feb 1976.
389.8 F7398
Food packaging, History, Miscellaneous foods.
Extract: Methods of food packaging and distribution during the American revolution are described for public information in commemoration of the U.S. Bicentennial. Descriptions include packaging, labeling, and distributing of such items as milk, whiskey, crackers, tea, rum, sugar, and chocolate. Other mentioned items are poor packing techniques utilized for the military rations, weights and measures, and shipping containers used in revolutionary times.

1071-76
OPENLY CONFRONTING PUBLIC ANXIETIES OVER FOOD SAFETY.
William O Beers
Food Prod Dev 10 (6): 30, 33-34. July/Aug 1976.
HD9000.1.F64
Additives and adulterants, Food additives, Food safety, Nutritional labeling, Testing.
Abstract: There are claims that the food processing industry is guilty of recklessly introducing a variety of harmful additives into its products. However, our food supply is safer now than it has ever been, and as science progresses, discoveries are being made that "natural" foods now on the GRAS list, contain harmful substances, which, if taken in large doses could be harmful or even fatal. As new substances find their way into food products and the food chain, it is possible that their effects may not be known for several years, but the hazards from additives seem small compared to the risks inherent in our food years ago.

1072-76
BACTERIAL, SHELF LIFE, AND CONSUMER ACCEPTANCE CHARACTERISTICS OF CHOPPED BEEF.
D W Berry, Ada Ai-Ti Chen
J Milk Food Tech 39 (6): 405-407. June 1976.
44.8 J824
Bacteria, Consumer attitude, Food additives, Food packaging, Food preservation, Ground beef, Shelf life.
Abstract: Several studies were conducted to evaluate factors that exert an influence on the shelf-life and consumer acceptance of chopped beef products. Results of the studies indicated that storage of chopped beef in chub packages (oxygen impermeable film) for prolonged periods may result in very limited shelf life from the standpoint of bacterial level and sensory values. However, use of CO2 pellets in product formulation may help extend the shelf-life of chopped and ground beef products.

1073-76
EFFECTS OF FREEZING ON FRUIT AND VEGETABLE STRUCTURE.
Milford S Brown
Food Technol 30 (5): 106, 109, 114. May 1976.
389.8 F7398
Food preservation, Freezing, Frozen foods, New products, Technology.
Abstract: Freezing has become increasingly popular because it causes fewer changes to commodities themselves than any

other method of food preservation. It is emphasized that certain alterations are apparently inescapable consequences of preservation by freezing. Discussions focus on the idea that to minimize these changes, there must be an intrinsic understanding both of the freezing process and the product to be frozen as well as suggestions for minimizing these alterations during freezing processes.

1074-76
THE POSITIVE ASPECTS OF TECHNOLOGY FOR THE CONSUMER.
F M Clydesdale
Can Home Econ J 26 (3): 18-29. July 1976.
321.8 C162
Food additives, Food supply, Food technology, Fortification, Health, Nutrition, Plant sources of foods.
Abstract: Food technology, used in a rational, moderate sense, combined with social awareness has much to offer the consumer. The various aspects of food technology in helping to alleviate food supply shortages through the use of food additives are discussed. In addition, it is also emphasized that, for economic reasons, for world food problems, and for health, consumers are advised to eat more plant fruits, vegetables, grains, including cereal and other carbohydrates than are now consumed. This is inscribed as a necessary change and one that must be faced in the future.

1075-76
DEVELOPMENTS IN THE MORE EFFICIENT USE OF FISH PROTEINS.
Astra Protein Letter 4 (1): 1-8. Jan 1976.
QD1.A8 F&N
Fish, Fish protein concentrates (fpc), Protein foods.
Extract: An abbreviated version of a paper presented by Dr. B. R. Stillings at the First Chemical Congresses of the North American Continent, symposium on worldwide developments in food proteins, Mexico City, November 30 to December 5, 1975, is offered to nutritionists on fish as a primary source of protein in the human diet. Highlighted discussions elaborate the present and potential availability of fish protein and recent developments in processing regarding efficient use of fish proteins.

1076-76
FRUCTOSE SWEETNESS: A NEW DIMENSION.
Theodore E Doty
Cereal Foods World 21 (2): 62-63. Feb 1976.
59.8 C333
Fructose, Nutritional value, Sugar substitutes.
Extract: New facets in the world of sweetness are added by the introduction of fructose to the U.S. food industry market. Discussions encompass comparisons to sugar in the areas of chemical composition, scale of sweetness, caloric savings, chemical activity, water solubility, and special dietary uses.

1077-76
VEGETABLE PROTEIN MEAT EXTENDERS AND ANALOGUES; WITH SPECIAL EMPHASIS ON PROTEINS OF SOYBEAN ORIGIN.
Zbigniew Duda
Food and Agriculture Organization of the United Nations, Animal Production and Health Division
Rome, Food and Agriculture Organization of the United Nations
9 p. 1974.
TX553.P7D8 F&N
Meat alternates, Meat substitutes, Plant protein, Soybeans.
Extract: FAO Animal Production and Health Division members and field experts, developing country government officials, students of FAO training courses, and all others interested in the food and meat industries are informed of the composition and production of different sorts of meat substitutes and their potential for filling the gap which current meat production is not satisfying. Soybean protein, presently the most prevalent meat substitute is emphasized while other analogs are mentioned only briefly.

1078-76
FACTS ABOUT FROZEN FOODS.
Chicago, FACT 70 p. [1975?].
TP493.5.F3 F&N
Freezing, Frozen foods, Nutrition.
Abstract: A comprehensive reference source on frozen foods is offered to consumers. Discussions focus on such general interest topics as a history of frozen foods, definition and categories, and freezing processes. Consumer related topics include freshness and quality, nutrition, purchasing, storage, cooking, thawing, economy, and variety of frozen foods. Topics centering on the frozen food industry include industry statistics and consumer consumption habits.

1079-76
THE U.S. FROZEN FOOD INDUSTRY: 1776-1976.
Owen Fennema
Food Technol 3 (6): 56, 58-61, 68. June 1976.
389.8 F7398
Food industry, Food preservation, Freezing, Frozen foods, History, United States.
Abstract: Frozen foods in their multitudinous forms are an accepted part of the American daily diet, and little thought is generally given to the complexities involved in their processing and marketing or to the difficulties that beset the industry during its developmental years. A capsulized history is presented which depicts the developments of the U.S. frozen food industry from 1776 to 1976. Also included is a chronological listing of important events during the past 200 years, with supplemental information that is particularly enlightening with respect to the state of knowledge at specific times in the past.

1080-76
THE FUTURE OF INSTITUTIONAL FROZEN FOODS.
Cornell Hotel Restaurant Admin Quarterly 17 (1): 58-59. May 1976.
TX901.C67
Food prices, Food quality, Food service industry, Food technology, Frozen foods.
Abstract: Hotels and restaurants are expected to purchase more prepared frozen food products as a result of the fact that they are cheaper and fresher to use than those produced on the premises. Other factors contributing to use of frozen foods include increased productivity, reduction of kitchen staffs, broader menus, and less waste from left-overs. In addition, new technology and quality controls associated with frozen foods insures food quality and safety.

1081-76
GLASSWARE.
Instit Distrib 12 (2): 76, 78, 80, 83. Feb 1976.
HD9000.1.I5
Glassware, Merchandise information, Serving equipment, Tableware.
Extract: A description of glassware in relation to selling techniques is made available for foodservice operation product salesmen. Emphasis is given to such topics as types of glasses, styles of glasses, different approaches for selling glassware, and product demonstration practices.

1082-76
THERMAL PROCESSING IN RETROSPECT AND PROSPECT.
Samuel A Goldblith
Food Technol 30 (6): 32-33, 46. June 1976.
389.8 F7398
Canning, Food packaging, Food preservation, Food wrappings, Plastic wrap, Technology.
Abstract: A historical perspective on food processing is presented regarding it in the light of past, present, and future developments. Thermal processing, which developed from canning techniques of the past, is described as one of today's methods of conservation of foods and is projected as the primary preservation method of the future. Thermal processing is further emphasized as the preservation method of the future because of the energy-saving techniques it utilizes.

1083-76
NUTRITIONAL EVALUATION OF FOOD PROCESSING. 2d ed.
Robert S Harris, Endel Karmas
Westport, Conn., Avi Pub. Co. 670 p. illus. 1975.
TP370.H28 1975 F&N
Food analysis, Food industry, Food preparation, Food preservation, Food processing, Food storage, Laws, Nutritional status.
Abstract: A modern food science text provides readers with a basic understanding of the nutritional evaluation of food processing. Emphasis is given to the idea that food scientists are much more concerned about the beneficial and deleterious effects of food processing than ever before. A variety of topics are covered by the text including new developments in genetically-improved plant food varieties, concern over nutritionally-balanced diets for people of all ages, and the regulatory guidelines promulgated by the Federal government.

1084-76
BETTER EATING THROUGH CHEMISTRY.
Keith Hazeltine
Sch Foodserv J 30 (5): 52-53. May 1976.
389.8 SCH6
Food additives, Food safety.
Abstract: In Mr. Hazeltine's view, it is not enough for food safety programs to investigate the qualities of food additives in isolation. Combinations of additives deemed safe may have a different effect on the body. Neither government nor industry is investigating this aspect. The article describes the roles of 11 common groups of food additives.

1085-76
THE HIDDEN ASSETS OF DISPOSABLES.
Instit Distrib 12 (2): 68, 70, 90. Feb 1976.
HD9000.1.I5
Disposables, Merchandise information.
Extract: Aid in providing and selecting disposables for foodservice operations is offered to distributor salesmen. Discussions on considering and choosing disposables stress such factors as weight, texture, size, shape, color, and appropriateness of the product for the operation's needs. Other areas mentioned include the wide range of product types, different manufacturers, sales volume, and customer traffic.

1086-76
CANNING AND FREEZING - WHAT IS THE PAYOFF?
Evelyn H Johnson
Fam Econ Rev 6-13. Spring 1976.
A321.9 R31
Canning, Food preservation, Freezing, Fruits, Gardening, Homemaking skills, Vegetables.
Abstract: The question of home food preservation is discussed regarding the profitability aspects. There are many hidden costs that must be considered in home canning and freezing of foods - costs of produce, equipment, heat, energy consumption,

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1087-76

and interest on large cash outlays such as a freezer. Furthermore, there is considerable time expenditure. Finally, the author concludes that if a person has marketable skills, his time might be better spent earning dollars instead of gardening or preserving food.

1087-76
10 SHORT LESSONS IN CANNING AND FREEZING.
Kerr Glass Manufacturing Corp., Research and Educational Dept.
Sand Springs, Okla. 21 p. illus. [1976].
TX603.K4 1976 F&N
Canning, Food preservation, Freezing, Fruits, History, Jams, jellies and preserves, Meat, Vegetables.
Abstract: A brief history of food preservation is the first of ten lessons in canning and freezing, published by the Kerr Glass Manufacturing Corp., manufacturers of canning jars and lids. Instruction is given in choosing the right equipment, as well as specific instruction on how to can various food items from vegetables to meats, and instruction in why foods spoil. One lesson deals with making jellies and preserves, while another gives instruction on freezing fruits, vegetables and meats.

1088-76
DRYING FOOD: TECHNOLOGY IMPROVES ON THE SUN.
Theodore P Labuza
Food Technol 3 (6): 37-38, 42, 44, 46. June 1976.
389.8 F7398
Dehydrated foods, Evaporated foods, Food preservation, Food processing, Technology.
Abstract: A historical perspective is presented on the food preservation method known as drying. A complete historical rundown is given on the developments of the drying process through the centuries and the various commodities that have been preserved utilizing this method. In addition, current new tecnologies in drying techniques are discussed as well as possibilities and potentials for the future.

1089-76
PRODUCT AND PROCESS RESPONSES TO A MOVING NUTRITIONAL TARGET.
Richard D McCormick
Food Prod Dev 10 (4): 60, 62. May 1976.
HD9000.1.F64
Diet improvement, Dietetic foods, Food additives, Food processing, Food technology, Fortification, School breakfast programs.
Abstract: The food industry has been investigating ways to improve existing food products with supplements and to develop new products containing essential nutrients. Although fortified cereal is accepted, there is opposition to some new forms of food. As an example, "Astrofood", a cakelike product formulated to serve as a school breakfast (along with a glass of milk) was opposed by various groups, even after successful use in school programs. Development of other products is discussed along with reasons for their absence from the food market.

1090-76
A NUTRITIOUS ALTERNATIVE FOR THE LACTOSE-INTOLERANT CONSUMER.
Richard D McCormick
Food Prod Dev 10 (5): 17-18. June 1976.
HD9000.1.F64
Lactase, Lactose intolerance, Milk intolerance.
Abstract: A new, reasonably priced product has been developed for the lactose-intolerant individual. "Lact-Aid" consists of a packet of lactase enzyme sufficient to treat one quart of milk. By adding the contents to fresh milk, stirring well, and allowing the milk to stand in the refrigerator for 24 hours, at least 70 percent of the lactose present is converted to the simple sugars glucose and galactose.

1091-76
MEAT ANALOGS.
Instit Distrib 12 (1): 34, 36, 38, 42. Jan 1976.
HD9000.1.I5
Imitation foods, Marketing, Meat alternates, Meat substitutes, New products, Protein foods, Textured vegetable proteins.
Abstract: Information on the far-reaching implications in the use of meat analogs is provided to all interested consumers. Discussions include nutritional and chemical make-up, physical characteristics and texture, the market for meat analogs, packs and sizes being marketed, use as food substitutes and extenders, and the boon to the food supply shortage.

1092-76
AN OVERVIEW OF THE RETORT POUCH IN THE U.S.
Neil H Mermelstein
Food Technol 30 (2): 28-29, 32, 34-37. Feb 1976.
389.8 F7398
Food packaging, Food technology, Food wrappings.
Extract: A report on the retort pouch which combines advantages of the metal can and the plastic boil-in-bag for food preparation is presented to consumers regarding its marketing potential in the United States. Topics disussed include product description, benefits, safety problems, Federal regulations, product design and development, various commercial industries working on pouch production, army participation in future utilization plans, current information being disseminated on the pouches, and potential marketing problems in the U.S.

1093-76
SEAFOOD PIZZA.
Theodore M Miller, Frank B Thomas, N B Webb
[Raleigh, North Carolina State University] [19] l. [1975].
TX385.M5 F&N
Dietary study methods, Fish protein concentrates (fpc), Food preference measures, Food preferences, Menu planning, School food service, Seafood.
At head of title: For presentation: 20th Annual Atlantic Fisheries Technological Conference, Session 2, Oct. 20, 1975, Washington, D.c.
Extract: A report delves into the possibility of using fish and seafood in lieu of beef, pork, or other meats in making pizza. Results of the study indicate that "Seafood Pizza" offers possibilities for school lunch programs, for institutional feeding establishments, and for direct use by the consumer. One drawback is the availability of mechanically deboned fish meats, in quality and quantity required for developing the market.

1094-76
POLYVINYL CHLORIDE: WHY FDA ACTED.
Wayne L Pines
FDA Consumer 9 (10): 4-7. Dec/Jan 1975/1976.
HD9000.9.U5A1
Food and Drug Administration, Food wrappings, Legal problems, Plastic wrap.
Extract: The Food and Drug Administration (FDA) has proposed to ban certain food packaging made from vinyl chloride. The proposal is based on recent discoveries that vinyl chloride can migrate from the package material into the food, and that it has a potential to cause cancer.

1095-76
REFRIGERATED STORAGE OF PREPACKED SALAD VEGETABLES.
P E Priepke, L S Wei, A I Nelson
J Food Sci 41 (2): 379-382. Mar/Apr 1976.
389.8 F7322
Food analysis, Food storage, Leafy green vegetables, Refrigeration, Salads, Vegetables.
Extract: A summary of the changes occurring during refrigerated storage of six salad vegetables individually and in a mixture is provided. Lettuce, carrot, celery, radish, green onion, endive, and a salad mixture were stored at 44 degrees C and sealed in packages with air or an atmosphere containing carbon dioxide and oxygen. Evaluations indicated that chemical treatments were of no value and sometimes detrimental but the modified initial headspace was beneficial.

1096-76
OPPORTUNITIES FOR NEW FOODS.
E E Rice
Ill Teacher 19 (4): 228-231. Mar/Apr 1976.
LB1025.I4 F&N
Consumer education, Consumers, New foods, Nutrition knowledge, World problems.
Abstract: Since the development of new foods is necessarily dependent on consumer demand, food producers and processors, as well as nutritionists, are faced with the problems of bringing consumer demands closer to consumer needs. In view of a tight world food supply, higher food prices and production costs, and restrictive food regulations, there is a great need for better nutrition information among the general public and agreement within the scientific community on what changes need to be made.

1097-76
THE CHANGING CLIMATE FOR PLANT PROTEIN FOODS: 1965-1976.
Daniel Rosenfield
Cereal Foods World 21 (7): 302-303, 305-306, 338. July 1976.
59.8 C333
Agency for International Development, Food technology, Meat alternates, Plant protein, Protein foods, School lunch programs, Textured vegetable proteins.
Abstract: The years between 1965-1976 witnessed technological improvements in the development of edible plant protein foods and increased acceptance of these foods by the general population. Events which accelerated this changing climate and which are discussed by the author include: (1): AID Commercial Protein Foods Studies Program, (2): General Mills' Bac-O's marketing, (3): Textured proteins for the School Lunch Program, (4) Meat-soy retail market mixtures, (5) the World Soy Protein Conference, and (6): Miles Laboratories' marketing of Morningstar Farms meat analogs.

1098-76
FOOD ADDITIVES ON TRIAL.
James R Russo, Stephanie Crocco
Food Eng 48 (5): [56-Int-31]-60-Int-36. May 1976.
389.8 F737
Additives and adulterants, Botulism, Color in foods, Cured foods, Food additives, Food cost, Food safety, Food standards and legislation, Nitrites.
Abstract: Foods processed with currently FDA-approved additives are described as safer today than they have ever been. However, that is hardly the impression that many consumers are getting. The food industry is advised to either start communicating successfully with consumers concerning these products or to make foods with as few additives as possible.

1099-76
XYLITOL: ANTI-CARIE SWEETENER?
James R Russo
Food Eng 48 (4): 77/Int-37-79/Int-39. Apr 1976.
389.8 F737
Chocolate and cocoa, Europe, Food additives, Food technology, New products, Sugar substitutes, Sweeteners, non-nutritive.
Extract: It will probably be in the 1980's before claims about xylitol can be substantiated to the satisfaction of "everyone". In the meantime, xylitol can be used for its properties as a natural sweetener. Several products (chewing gum, chocolate, and fruit lozenges) containing xylitol are on the market in Europe.

1100-76
POLYVINYLIDENE CHLORIDE: THE VERSATILE SARAN.
Stanley Sacharow
Food Eng 48 (4): 84/Int-44, 86/Int-46-87/Int-47. Apr 1976.
389.8 F737
Food packaging, Food preservation, Food wrappings, Plastic wrap.
Abstract: In his fifth article on flexible packaging material, author Stan Sacharow focuses on polyvinylidene chloride (PVDC) film, better known under Dow Chemical Company's trade name, Saran Wrap. The report provides the consumer with greater insight on the product's value by describing the film's properties, manufacture, and the various types available on the market.

1101-76
POLYSTYRENE: WRAPS UP LONGER SHELF LIFE.
Stanley Sacharow
Food Eng 48 (5): 74/Int-50-76/Int-52. May 1976.
389.8 F737
Food packaging, Food wrappings, Packaging, Plastic wrap.
Abstract: Polystyrene (PS) is one of the most widely-usedflexible films. Various types of PS film are available such as unoriented, modified, oriented and plus cellular (foam). Manufacturing methods differ and the results have distinct characteristics including brittleness or heat shrinkability. Because of its low cost and minimal moisture absorption, PS film may be used to package foods such as meat or baked goods. A chart is given illustrating uses in food packaging.

1102-76
EAT, DRINK, AND BE WARY.
Jeffrey Schrank
Media & Methods 11 (1): 36-38, 65, 67. Sept 1974.
TX335.A1N4 F6N
Consumer education, Food additives, Food processing.
Extract: The problem of convenience foods being substituted more and more for real food is discussed. Discussions reveal that not only is convenience food more costly but there is also a reduction in nourishment as well as an increase in empty calories in many of these foods. A solution to this problem proposes teaching sound nutrition to the general public and conducting an investigative study on processed foods.

1103-76
BIBLICAL FOOD PROCESSING.
G A Sharney, E A Zottola
J Milk Food Tech 39 (6): 439-441. June 1976.
44.8 J824
Biblical foods, Dehydrated foods, Evaporated foods, Food preservation, Food processing, Grain products, Milk products, Poultry, Salted foods.
Abstract: Many of the processing techniques used by Biblical man are the same as those used by present-day Bedouin Arabs. Processing of milk into dry milk, cheese, and butter was an important part of Biblical man's survival in the desert wasteland. The Bible also mentions processing of quail which were salted and dried. Cereal grain formed an important part of the Hebrew's diet. It was threshed and ground with a hand mill and then made into bread. Another method of processing was by using the mortar and pestle to make flour for bread. Manna seems to have been processed in a manner similar to that used for cereal grains.

1104-76
GET OFF THAT 'NATURAL' BANDWAGON!
Lloyd E Slater
Food Eng 48 (5): 53/Int-29. May 1976.
389.8 F737
Additives and adulterants, Chemical contaminants, Food additives, Food safety, Natural foods.
Abstract: Food manufacturers today use such terms as "natural" or "uncontaminated by chemical additives" in promotion of their products. Slater claims that food is naturally composed of chemicals, and that restrictive legislation regarding additives will lead to less safety and poorer consistency, color, and taste. Therefore, Slater feels the time has come to turn marketeers against the "natural" bandwagon.

1105-76
THE SHAPE OF THINGS TO COME.
Marvin A Spira
Quick Frozen Foods 38 (10): 56, 86. May 1976.
389.8 Q4
Extruded foods, Food production, Food technology, Processed foods, Product development.
Abstract: Production of extruded foods may be part of the solution to widespread food shortages. Parts of food not now utilized may be extruded into new shapes and forms. In addition, these foods may contain in finer particles more vegetable or protein than in a customary piece or slice. Further development by the equipment manufacturers plus technical advances in methods of preparation and storage will all lead to increased food production, and so contribute to alleviation of shortage problems.

1106-76
NOVEL PROTEINS - AN ALTERNATE FOOD SOURCE.
Herbert Stone
Food Prod Dev 10 (1): 64, 66, 68. Feb 1976.
HD9000.1.F64
Food sources, Food technology, Proteins.
Extract: Alternate food sources, namely novel or unconventional protein resources (petroleum-based carbon sources such as gas oil, n-paraffin, natural gas, methanol, or ethanol) are discussed for the consumer. Attitudes indicate that successful utilization of novel or unconventional proteins in food systems will occur through innovation in developing unique products that can satisfy consumer expectations and markets.

1107-76
FOOD INDUSTRIES MANUAL. 20th ed.
Anthony Woollen
New York, Chemical Pub. Co. 509 p. illus. [1970].
TX353.F6 1970 F&N
Food handling, Food industry, Food packaging, Food preservation, Food processing, Food products, Food storage, Nutrient values, Nutrition.
First American ed.
Abstract: Techniques of food manufacture, handling, packaging, and storing are discussed in this manual for the food industry. Chapters deal with specific classes of food manufacture and products: canning and freezing, the dairy industry, dehydration, meat and meat products, and others. The chapter on nutrition is a glossary of terms ranging from Acetate replacement factor to zeaxanthin. Names of a few nutritional disorders are included as well as those of nutritional factors.

1108-76
FUNCTIONAL AND NUTRITIONAL CHARACTERISTICS OF MEAT ANALOG FORMULATION.
D C Wonje
Cereal Foods World 21 (1): 27-28. Jan 1976.
59.8 C333
Food processing, Food technology, Meat alternates, New foods, Nutritional value, Textured vegetable proteins.
Extract: The development of textured vegetable protein products, chiefly soybean derivates, is discussed. These products, called "meat analogs", are similar to meat in one or more specific characteristics such as appearance, flavor, color, and aroma. The five-step General Mills process of converting protein powders to appetizing meat analogs is described. Nutrition studies by General Mills and independent researchers indicate that the new foods are nutritionally comparable to milk and meat proteins.

PROGRAMS - GENERAL

1109-76
WEIGHT WATCHERS: A TOTAL APPROACH TO WEIGHT CONTROL.
Barbara Abrams
Can Home Econ J 26 (3): 4-10. July 1976.
321.8 C162
Diet clubs, Diet counselling, Obesity, Special groups, diets, Weight control, Weight loss, Weight reduction.
Abstract: The "Weight Watchers" eating program to combat obesity is described as a unique total program based on creating good eating habits, using food available in the market and following sound nutritional principles. The success of the program is reflected by the fact that many members have maintained their goal weight for ten years or more. Primary emphasis is placed on the idea that weight control requires constant vigilance and sustained motivation. Finally, it is felt that since the Weight Watchers eating program is so individualized, acceptable, and easily met by food available at home, in restaurants, or at parties, considerable satisfaction can still be derived from food without regaining undesirable weight while following a healthful, well-balanced program.

1110-76
AMERICA'S KIDS BEGIN THE DAY WITH FOODSERVICE; SCHOOL FEEDERS GO TO HEAD OF THE CLASS WITH BREAKFASTS, SALADS AND A LA CARTE MENUS.
Instit/vol Feeding 78 (6): 67-68. Mar 15, 1976.
TX1.I55
Food cost, Food prices, Food purchasing, School breakfast, School breakfast programs, School lunch programs.
Abstract: The problems of expanding the National School Lunch

1111-76
Program are discussed for public information. Factors contrib-
uting to the expansion are not only due to increased student
participation but also to such supplementary-feeding programs
as student breakfast program s, preschool children's programs
and programs for the elderly. Problem areas cited are inflat-
ion in every area of foodservice and tight budgets. Suggested
solutions include cooperative-purchasing programs, contract
feeding, use of convenience foods and central preparation, and
a la carte menus.

1111-76
DOES SCHOOL BREAKFAST HAVE A FUTURE?
Pat Baver
Food Management 11 (6): 24-26, 44, 48, 54, 61-62, 64, 68.
June 1976.
TX341.F69
Child nutrition programs, School breakfast programs, School
food service, Student participation.
Abstract: Ten years after its inception, the School Breakfast
Program is still having problems of acceptance and operation
on a nation-wide basis. Reports indicate that only 10 percent
of the students eating school lunch eat school breakfast. Some
of the problems as well as some proposed solutions that are
occurring throughout the country are discussed.

1112-76
A BICENTENNIAL PENNANT FOR BRYAN CITY.
Food Nutr 6 (2): 2-3. Apr 1976.
aTX341.F615
Awards, National School Lunch Program, National School Lunch
Week, School lunch programs.
Abstract: Factors contributing to winning the first pennant
in the Child Nutrition Bicentennial Project are explained in
an interview with the winners. Discussions center on cooperat-
ion as being the main ingredient to a successful lunch prog-
ram. In addition, other topics mentioned were student partici-
pation in school lunches and breakfasts, nutrition education
projects, and extension feeding projects for the elderly.

1113-76
BROWN BREAD AND PEANUT BUTTER: SOUTH AFRICA'S ANSWER TO TYPE
A.
Sch Foodserv J 30 (3): 31, 35-36. Mar 1976.
389.8 SCH6
Child nutrition, Food programs, School lunch programs, South
Africa.
Abstract: South Africa's child feeding program is described
for the American public in comparison to the Type A lunches
served in U.S. schools. South Africa presently has no nationw-
ide commitment to feed children, but through the efforts of
the African Children's Feeding Scheme (ACFS), attempts are
being made to nourish black children in the Johannesburg town-
ships and educate mothers about nutrition. Two recipes that
reflect South African children's diets are spinach and peanuts
and Putu surprise.

1114-76
SCHOOL HEALTH IN AMERICA; A SURVEY OF STATE SCHOOL HEALTH
PROGRAMS.
Anne S Castile, Steven J Jerrick
American School Health Association
Kent, Ohio 98 p. [1976].
LB3409.U5C3 F&N
Children, Health, Programs, Public health programs, School
health services, State government.
Abstract: The American School Health Association felt it was
essential to provide information on the present status of
school health programs of various states by conducting a sur-
vey and study in order to provide a starting point from which
to begin improving and expanding health programs in the scho-
ols. It was found that in many areas of the United States,
school health programs are weak and personnel are not used to
their full potential. It is further hoped that readers will
look for ways to improve and advance these school health prog-
rams.

1115-76
CHEESEBURGERS, COSTUMES, AND POSTERS HIGHLIGHT SCHOOL LUNCH
WEEK.
Sch Foodserv J 30 (1): 28-30. Jan 1976.
389.8 SCH6
National School Lunch Week, School food service, School lunch
programs, Student participation.
Abstract: The nationwide activities that marked National Sch-
ool Lunch Week are discussed. Foodservice personnel in many
school districts were attired in Bicentennial costumes, cafet-
eria walls were decorated with colorful nutrition posters, and
parents and local officials were invited to lunch. In Conroe,
Texas, students presented a play centering around nutrition
education. Twenty-four special guests - including the mayor,
school board members, and media representatives - were served
an "All American Lunch" in Lima, Ohio.

1116-76
RANCHO LUNCH PROGRAM; FINAL REPORT.
Clark Co., Nev., School District
[Las Vegas?] 28 l. 1975.
TX361.C5C55 F&N
Environmental factors, School lunch programs, Student partici-
pation, Type A lunch.
Abstract: While presenting a type A lunch, which they felt
was nutritionally sound, members of the Clark County School
District found that student participation was low. After the
introduction of the Rancho Lunch Program, the percent of the
student body purchasing lunches increased from three percent
in 1973 to 21 percent in 1975. This report recommends that
those who wish to replicate this project involve students in
determining the needs of the lunch program and lunch area and
explore the lunchroom environment in terms of esthetics and
its effect on the appetite.

1117-76
AN OBESITY PROGRAM IN PUBLIC SCHOOLS.
P J Collipp
Pediatric Annals 4 (5): 58-75. May 1975.
RJ1.P44 F&N
Exercise, Obesity, Preventive nutrition, Public health progr-
ams, Public schools, Weight reduction.
Extract: An effective mechanism for reducing obesity in overw-
eight children is a public school dietary program. The prog-
ram, which includes a daily recommended diet; instruction for
schools and parents, as well as for children; weekly meetings,
and physical exercise, has received enthusiastic acclaim by
the children. The advantage of the public school program is
that it carries on with the same children for at least 12
years during the child's period of forming lifelong dietary
habits.

1118-76
A COUNTRY SCHOOL BEGINS THE DAY WITH BREAKFAST.
Food Nutr 6 (3): 7. June 1976.
aTX341.F615
Child nutrition programs, School breakfast, School food serv-
ice, Vermont.
Abstract: The breakfast program provided for the Bridport
Central School children in Addison County, Vermont is descri-
bed. The program began in 1966 and with less than a third of
the students eligible for free and reduced price meals. Food
service director Faith Eustis sees reasons for the program
other than financial. The 20 cents children pay for a full
price breakfast is buying a lot more than nutrients in fruit
juice, milk, cereal, or pancakes. For a comparatively small
investment, the children are getting a sense of warmth and
well-being in that hour from 7:30 a.m. to 8:30 a.m.

1119-76
A GOV'T FOOD PROGRAM THAT WORKS? TAKE A LOOK AT WIC.
Stephanie Crocco
Food Eng 47 (12): 43. Dec 1975.
389.8 F737
Federal programs, Food programs, Nutrition programs.
Abstract: Information on WIC, a federally-funded nutritional
intervention program for Women, Infants, and Children, is
provided to the general public. WIC is the first major program
in which the government jumps on the nutrition bandwagon in a
notable way by actually recommending brand names of cereals
and infant formulas to the consumer.

1120-76
UNIVERSAL NUTRITION EDUCATION MAY BE UNIVERSAL IN SCHOOL SOO-
NER THAN WE THINK.
Marilyn N Cutler
Amer School Board J 163 (2): 46-47. Feb 1976.
LB2831.A4 F&N
Child nutrition programs, Federal programs, Nutrition educat-
ion, Nutrition programs, School lunch programs.
Extract: The federal government has given token recognition
to the importance of nutrition education for children by the
annually amended Child Nutrition Act but lately impetus has
been derived from state and local level action. Various nutri-
tion education programs have developed throughout the country
by school lunch programs in Broken Arrow, Oklahoma and South
Bend, Indiana; volunteer teachers from local foodservices in
Palm Beach and Canal Port, Florida; and commercially sponsored
efforts in Philadelphia, Pennsylvania.

1121-76
BICENTENNIAL PROJECTS: LUNCH, LEARNING, AND FUN.
Carol D'Arezzo, Catherine Tim Jensen, Melanie Watts
Food Nutr 6 (3): 8-11. June 1976.
aTX341.F615
Colorado, History, New Hampshire, Programs, School lunch,
United States, Virginia.
Abstract: Throughout the country, schools are commemorating
historical events in classroom projects and lunchroom activit-
ies. In Virginia, Hampton Schools are marking "Bicentennial
Days" such as Liberty Bell Lunch day by dressing up in colon-
ial costumes. In New Hampshire, Exeter Junior High School
commemorated the first Thanksgiving with students dressed as
Pilgrims and Indians sitting side by side. In Colorado, 11
Widefield District schools serve special menus to commemorate
significant events in American history.

1122-76
WISCONSIN WILDFOODS.
Christine DeSmet
Ext Serv Rev U S Dep Agric p. 22-23. Jan/Feb 1976.
1 EX892EX
Extension programs, Plant sources of foods, Wild foods, Wisco-
nsin.
Extract: The University of Wisconsin-Extension's (UWEX) Recre-
ation Resources Center offers a very popular program called
"Edible Wild Plants". The course curriculum consists of two
hours of classroom work (with a slide show), two hours of

field study, and two hours foraging and tasting. Strict guidelines are adhered to in order to prevent food poisoning and violating regulations on certain species. A workbook is provided describing the 100 most common wild edibles in Wisconsin.

1123-76
ENERGIZE YOUR DAY WITH BREAKFAST.
Type A Topics p. 1-2. Apr 1976.
TX341.T9 F&N
Childrens games, Educational games, Menu planning, School breakfast.
Abstract: Suggestions for developing a school breakfast program are offered to school foodservice operators. Emphasis is placed on the idea that children who receive a good breakfast perform better in studies and recreation. Tips include a menu pattern, sample breakfast menus, and merchandising ideas. Some suggested merchandising techniques are naming foods for teachers or historical figures and student taste-testing panels.

1124-76
FAMILY STYLE DINING: ONLY WAY TO EAT.
Sch Foodserv J 30 (7): 24, 28-30. Aug 1976.
389.8 SCH6
Denver, Family life education, Food waste, Nutrition education, School food service, School lunch programs, Student participation, Teaching methods.
Abstract: Experiments in family-style dining at two Denver schools indicated that the students who participated in the program displayed improved table manners, politeness, and responsibility. Statistics also showed that they wasted considerably less food than the regular cafeteria students. The experiment was tied in with classroom activities on nutrition education.

1125-76
FEEDING AMERICA'S LOST TRIBE.
Instit/Vol Feeding 78 (5): 54-55. Mar 1, 1976.
TX1.I55
American Indians, Food programs, Health, Hunger, Nutrition, Special groups, diets.
Abstract: A program which provides food for a tribe of Yacqui Indians is described. The fedeally funded program,carried out by PPEP (Portable Practical Education Preparation) and assisted by Meals for Millions, provides the only food some of the Indians get all day. In addition, Meals for Millions also assists impoverishedgroups to overcome hunger through self-help projects.

1126-76
DETECTING DISEASE - BEFORE IT'S TOO LATE.
De Fischler
Nutr Action 3 (5): 10-11. May 1976.
TX341.N9 F&N
Disease prevention, Health education, Health programs, Health services, Public health.
Abstract: South Carolina has instituted the Early Disease Detection Program which screens people for high blood pressure, cancer, diabetes and other detectable diseases. In addition, public awareness and education as well as intervention by referral to physicians' services and long term care are fostered. Programs in California and Kentucky are also described. These programs save time, money and lives and can serve as models to other states or cities.

1127-76
FOOD MARKETING PROGRAMS FOR IMPROVING HUMAN NUTRITION.
Food and Agriculture Organization of the United Nations
Pag Bull 4 (4): 2-10. Dec 1975.
OD431.A1P7 F&N
Developing nations, FAO/WHO, Food supply, International programs, Marketing, Nutrition policy, Nutrition programs, World food trade.
Abstract: In view of the known and urgent nutritional needs of large segments of the population in developing countries, it is certainly timely to consider marketing as a means to nutritional improvement and to give it the attention and investment it deserves. Emphasis is directed to a few of the experiences encountered in developing countries and detailed analysis of selected schemes initiated in different regions would be a positive step forward in basic research. Such analysis would also serve as a framework for the preparation of guidelines to governments on how food marketing systems may be adapted to nutritional goals.

1128-76
THE FACTS ABOUT THE NATIONAL SCHOOL LUNCH AND BREAKFAST PROGRAMS.
Food Research and Action Center
New York 4 p. 1976.
LB3475.5.F6 F&N
National School Breakfast Program, National School Lunch Program, School food service.
Extract: A fact sheet on the National School Lunch and Breakfast Programs is prepared by the Food Research and Action Center for general public information. Attention is drawn to such topics as participating schools, cost figures, types of meals served, definition of the term "needy" when applying it to a school, USDA food donations, school foodservice equipment needs, free and reduced-price meal eligibility, discriminatory practices and the law, and annual state plans.

1129-76
CAPITULATION AS A KEY INGREDIENT TO ERADICATION OF SEVERE MALNUTRITION IN CHILDREN.
William Fougere, Kendall W King
Environ Child Health 21 (5): 240-248. Oct 1975.
RJ1.J6
Educational influences, Haiti, Malnutrition, Nutrition education, Nutrition programs, Nutritional rehabilitation, Parent education, Preschool children (2-5 years), Preventive nutrition.
Abstract: How Haitian Mothercraft Centres differ in operation from those in other countries is presented. As part of the evaluation of these centers as representative of problems in judging related types of educational attacks on malnutrition, comments are included on why the Haitian attack was developed in its specific manner. Also provided are the implications of the Mothercraft Centre as a component of various contemporary approaches to eliminating clinical malnutrition as the world's major health problem.

1130-76
GLORIA GIBSON AND THE SECOND BATTLE OF TRENTON.
Food Management 10 (6): 46-48, 60. June 1975.
TX341.F69
Central Kitchen, Child nutrition, Convenience foods, New Jersey, Satellite, School food service, School lunch, Student participation.
Abstract: The story of a New Jersey school food service director's struggle to finance, build, and equip a centralized kitchen in Trenton, and the successful outcome of her efforts is featured in this article.

1131-76
ORGANIZATION OF ENVIRONMENTAL PROGRAMS AT THE STATE LEVEL.
Larry J Gordon
J Milk Food Tech 39 (5): 370-375. May 1976.
44.8 J824
Administration, Environmental factors, Federal programs, Organization.
Extract: There are no standard "models" to be followed, but there are some basic organizational principles to be considered when organizing environmental agencies at the state level. These include organizational visibility, programming on a multiple goal basis, freedom of interagency communication, operation with a mission of public service, responsiveness to public sentiment, ease of regulatory actions, legislation designed for rapid results, and line item budgets for the environmental agency. These may be attained in a variety of organizational arrangements. However, adherence to theseprinciples is necessary if there is to be an effective environmental protection effort.

1132-76
TEACHERS BEHIND BARS.
Mildred Griggs, Judy Oppert
Adult Leadership 23 (4): 112-114. Oct 1974.
275.8 AD94
Adult education, Educational programs, Nutrition education, Prisons, Workshops.
Abstract: An analysis of nutrition workshops as part of a continuing education project for prison residents is furnished to the public. Major objectives of the workshops are to collect data on nutrition teaching materials' effectiveness and suitability to low reading level adults and to demonstrate to prison officials a successful method of instruction in providing continuing education for residents. Results indicate a significant increase in participant knowledge of nutrition and favorable reactions to training methods.

1133-76
NUTRITION SERVICES FOR PREGNANT TEEN-AGERS.
Norma Huyck
J Am Diet Assoc 69 (1): 60-62. July 1976.
389.8 AM34
Community health services, Connecticut, Diet counselling, Maternal and child health, Maternal-fetal exchange, Nutrition.
Abstract: The Maternity and Infant Care Project in Hartford, Connecticut, serves women who register at the prenatal clinics in the three local hospitals. The project operates under the premise that optimal nutrition in growth, development, and maintenance of the mother and child depends on education, food habits, food availability, economics, and nutritional adequacy of the foods consumed. It has been the role of the clinic nutritionists working with pregnant women to explore with them the available sources of nutrients and the best choices of foods and food patterns for themselves and their infants.

1134-76
IF WE BELIEVE IN IT, IT'S EASIER TO SELL.
Sch Foodserv J 30 (1): 32. Jan 1976.
389.8 SCH6
Merchandising, National School Lunch Week, School food service, School lunch programs, Student participation.
Abstract: School foodservice manager Mary Bednar of Brookside Junior High School, Sarasota, Florida, describes her efforts to make National School Lunch Week a community educational experience. Government and education representatives were invited to join students for lunch and participate in the school lunch program. Her aim is to have the adult community realize that the Type A lunch and breakfast are as much a part of the daily learning experience as the textbook or instructor.

1135-76
IN SALT LAKE CITY SCHOOL, SPECIAL MEANS EVERYONE.
Sch Foodserv J 30 (6): 30-31. June 1976.
389.8 SCH6
Salt Lake City, Utah, School food service, School lunch programs, Student participation.
Abstract: In Salt Lake City, Utah, special days take place in the district's 38 school cafeterias. On a given day, one might find a celebration for "Honor your Principal Day", "King for a Meal", or "Honor your PTA Day". Special days, according to foodservice director Irene Griffiths, was started in September 1974 to improve the foodservice department's image, to promote better relations between foodservice personnel and other members of the school community, and to stimulate student lunch participation. The program has proved to be successful on all counts.

1136-76
INTRODUCING BREAST-FEEDING INTO MODERN HEALTH SERVICE.
E F Patrice Jelliffe
Environ Child Health 21 (5): 280-283. Oct 1975.
RJ1.J6
Breast feeding, Education, Health programs, Health services, Hospitals, Lactation, Psychological aspects.
Abstract: Promotion of breast feeding has been neglected in modern hospitals and by health services. To encourage successful breast feeding, studies show that consideration of psychological aspects for mother and infant is very important. Organizations such as La Leche League aim to help mothers. Reorienting health services towards teaching breast feeding would include educating hospital staffs, reducing advertisements in hospitals advocating artificial feeding and modifying hospital routines of infant care.

1137-76
SPREADING THE WORD ABOUT BREAKFAST.
Dianne D Jenkins
Food Nutr 6 (2): 8-9. Apr 1976.
aTX341.F615
Advertising, Breakfast, School breakfast programs.
Abstract: School breakfast and nutrition promotion campaigns across the country are described. Emphasizing the importance of breakfast, the USDA is conducting an "Energize With Breakfast" campaign, comprised of radio and television announcements and publications aimed at parents, community leaders, and school administrators. Other programs described include Washington D.C.'s "Stick Up for Breakfast" and Florida's Teddy Roosevelt's fitness campaign.

1138-76
EVALUATION OF A GHETTO SCHOOL BREAKFAST PROGRAM.
Harry M Lieberman, Et Al
J Am Diet Assoc 68 (2): 132-138. Feb 1976.
389.8 AM34
Low income groups, Nutrition programs, School breakfast programs, School food service.
Abstract: To evaluate the effect of a school breakfast program two adjacent elementary schools in Los Angeles County, California were selected for study. In one school, breakfasts were served to third through sixth graders, while the other school was used as a control. School attendance, performance records, and psychologic test results from both groups of children were compared, as were food intake data. Diets in the control school children were as adequate as those in the breakfast school. Statistical analysis showed no significant school-wide change in attendance or performance levels at the breakfast school when the study was completed.

1139-76
WIKI, WIKI MEANS MORE THAN A FAST NUTRITIOUS LUNCH.
Jack Lynes
Sch Foodserv J 30 (4): 71-72, 74, 77-78. Apr 1976.
389.8 SCH6
Hawaii, School food service, School lunch programs.
Abstract: In the Hawaii school system, wiki wiki signifies fast, quick service at an early lunch period. Designed to relieve the less than adequate noontime lunch periods in overcrowded schools, wiki wiki enjoys strong student approval and participation. In addition, the program can also boast of excellent legislative participation as well as enthusiastic food service personnel.

1140-76
IT'S OFF THE CHART AND INTO THE CAFETERIA.
Jack Lynes
Sch Foodserv J 30 (6): 56-57, 59-60. June 1976.
389.8 SCH6
School food service, School lunch programs, Student participation, Texas.
Abstract: Just as Houston is a booming exciting metropolitan city that reflects the oil industry, agricultural wealth, and space developments at NASA, so,too, does the Houston Independent School District foodservice operation reflect the extroverted, innovative characteristics of Texas. As sixth in a series of major city foodservice articles, this unique operation is described as illustrating what youth, delegation of authority, and innovation can do to stimulate lunchroom participation.

1141-76
LOS ANGELES: FOODSERVICE PHENOMENON.
Jack Lynes, Albert V Wood
Sch Foodserv J 30 (1): 55-56, 61-62. Jan 1976.
389.8 SCH6
Food service management, Los Angeles, School food service, School lunch programs.
Extract: The foodservice program of the Los Angeles School District is examined. 451,000 meals per day are served at a cost of 45 and 55 cents, respectively, for elementary and high school students, for a Type A lunch. In addition to volume and efficiency of operation, special features such as the central manufacturing kitchen, year-round personnel training programs, taste panels, and nutrition education programs make this program outstanding.

1142-76
NUTRITION CENTER HIGHLIGHTS MINNEAPOLIS FOODSERVICE OPERATION.
Jack Lynes
Sch Foodserv J 30 (2): 40-43. Feb 1976.
389.8 SCH6
Food delivery systems, Food distribution programs, Food preparation and distribution systems, Food service industry, Minneapolis, Satellite, School food service.
Extract: A $5 million Nutrition Center, opened in December 1975, is the focal point for the innovations occurring in Minneapolis food service operation programs. The success of the programs is due not only to the new Center, which presently consolidates the food preparation activities that were previously located in 11 self-containedkitchens, 14 supplying kitchens, and three mini pre-pack centers, but also to the dedication and efforts of food service employees who accomplish the programs.

1143-76
SCHOOL LUNCH - IS IT 'WORTHWHILE'?
Josephine Martin
Food Management 11 (5): 25-26. May 1976.
TX341.F69
Evaluation, National School Lunch Program, Nutrition education, School administration, School food service, School lunch programs, Type A lunch.
Abstract: School administrators, the educational decision makers, decide if school lunch programs are worth the costs. To aid in decision making, school foodservice professionals can show that the goals - better nutrition for children, and nutritional education for use now by children and in the future by adults - are feasible and worthwhile. Improved food habits lead to improved health and lower education and health costs. The cafeteria experience can relate to classroom learning in teaching nutrition through the nutritionally well-balanced Type A lunches. Finally, a present-day programs may be examined and assessed and improved by foodservice professionals if needed.

1144-76
AN AMERICAN PARADOX - HUNGER IN AN AFFLUENT SOCIETY.
George S McGovern
Social Ed 38 (7): 654-656. Nov/Dec 1974.
H62.A1S6 P&N
American Indians, Elderly (65 + years), Food stamp programs, Hunger, Migrant workers, Nutrition, Supplemental feeding programs, Surveys, WIC program.
Abstract: Senator McGovern points out the need for an Office of Nutrition in the Federal government and the need for a comprehensive national policy to combat hunger in America. The results of a Senate study reveal that most nutritional studies and surveys have been asking the wrong questions. Questions on the extent of hunger in America should be pursued with special consideration for the elderly, mothers and children, American Indian and Alaskan natives, and migrant workers.

1145-76
MEDIA BLITZ SELLS BREAKFAST FOR D.C. SCHOOLS.
Instit/vol Feeding 77 (10): 23. Nov 15, 1975.
TX1.I55
Breakfast, Child nutrition programs, Class activities, District of Columbia, Elementary grades, Nutrition education, School breakfast programs.
Abstract: Washington, D. C.'s "Stick Up for Breakfast" program in elementary schools is examined. Encompassing 72,000 children, the program uses specially prepared TV messages aimed at nutritionally careless adults and youngsters, a childrens' song-writing contest, and a battery of nutrition attitude tests to be administered throughout and after the program.

1146-76
SUMMER FOOD SERVICE FOR CHILDREN: JACKSONVILLE'S PROGRAM GROWS.
Anne Murry
Food Nutr 6 (3): 2-4. June 1976.
aTX341.F615
Child nutrition programs, Federal aid, Federal government, Florida, Summer Food Service Program.
Abstract: The summer foodservice program in Jacksonville, Florida is described as providing Type A lunches to nearly 11,000 needy children every day in a 867-square mile area. As the largest operation of its kind in the state, it requires detailed planning and scheduling, efficient and economical management, personnel experienced in mass food production, automated packaging equipment, and the support and cooperation

of many individuals and agencies. The program has benefited the area not only by improving the nutrition of needy children but by helping to support the city with jobs and Federal funds.

1147-76
NUTRITION ADVISORY COUNCIL: ROUNDTABLE FOR PROGRESS.
Sch Foodserv J 29 (8): 55-58. Sept 1975.
389.8 SCH6
Child nutrition, National Advisory Council on Child Nutrition, Nutrition education, School food service.
Abstract: The Council, a liason between foodservice personnel and branches of the federal government, discussed federal child nutrition programs and legislation, surveys and studies being conducted by USDA about child nutrition programs, and problem areas such as lack of rapport among the segments of school personnel concerned with nutrition education, food waste, and schools without foodservice. Statistics are given: Child Nutrition Program Activities: 1974 compared to 1975.

1148-76
NUTRITION: STUDENTS DRINK UP.
Sch Foodserv J 30 (6): 14. June 1976.
389.8 SCH6
Child nutrition, Elementary schools, Oklahoma, Orange juice, School food service, Student participation, Supplemental feeding programs.
Abstract: For a five-month period - October through February - elementary school chilren in Yukon, Oklahoma marched from their classrooms and into the lunchrooms everyday to enjoy a midmorning six-ounce cup of orange juice. The program was well-received on two counts: additional vitamins found in orange juice benefited the children during the cold and flu season especially since many children came to school with little or no breakfast. Additionally, the success of the orange juice break has helped to kindle the idea of a school breakfast program.

1149-76
PROBLEM: HOW TO SELL A BREAKFAST PROGRAM; SOLUTION: EFFECTIVE COSTING AND RECORD KEEPING SYSTEMS.
Food Management 11 (6): 55. June 1976.
TX341.F69
Accounting, Bookkeeping, Cost effectiveness, Dallas, Texas, Program budgeting, Program planning, School breakfast programs.
Abstract: The success of the school breakfast program due to effective costing and record keeping systems, initiated in the Dallas, Texas, Independent School District can be used as a model for foodservice directors looking to to start their own programs. It is noted that prospective managers have prearranged systems for cost and accounting. Furthermore, it is emphasized that accounting and bookkeeping procedures are the deciding factors in effective cost reporting. Those procedures should be explained to the principal by a foodservice manager when the program's benefits are explained during the selling process.

1150-76
HOW TWO LUNCH PROGRAMS SAVE MONEY.
Ronald J Rhodes, Carol M D'Arrezo
Food Nutr 6 (1): 6-7. Feb 1976.
aTX341.F615
Food service management, School food service, School lunch programs.
Abstract: Tulsa, Oklahoma's school lunch program is described for school foodservice operators. The program provides for meals that are the product of an elaborate purchasing, storage, and delivery system designed to provide the northeastern Oklahoma city's school lunch managers with quality foods at the lowest possible cost. In addition, a report on the rebate system used in Greenwich, New Jersey's school lunch program is described. Children get a 5-cent rebate every day on a Type A lunch.

1151-76
NUTRITION CAMP - A METHOD FOR HUMAN NUTRITION RESEARCH.
S J Ritchey, Mary K Korslund
Home Econ Res J 4 (4): 248-252. June 1976.
TX1.H6
Balance studies, Child nutrition programs, Dietary surveys, Health, Nutrition, Nutrition education, School children (6-11 years), Summer camps.
Extract: The nutrition camp has been a successful vehicle for balance studies with preadolescent children. This method requires a large staff for supervision of subjects, diet preparation, recreation, and laboratory analysis. The advantages, potential problems, and successful operating procedures are discussed. The method has general applicability for use with several age groups. Though very expensive, the method can be justified as an approach to provide reliable data about the nutritional needs of normal human subjects.

1152-76
NUTRITION-RELATED RESEARCH AT USDA'S EASTERN REGIONAL RESEARCH CENTER.
Norman E Roberts
J Am Diet Assoc 69 (1): 56-59. July 1976.
389.8 AM34
Agricultural research, Food additives, Food chemistry, Food technology, Foods, Health, Nutrition, Nutrition knowleige, Research.
Abstract: In the thirty-five years of its existence, the Eastern Regional Research Center in Philadelphia has been concerned with research on nutrition. More efficient and economical processing, the basic aim of the Center's research on these commodities, obviously relates not only to savings in time, materials, and labor, but to protection of the environment and preservation of nutritional value in processed foods. Currently, research is being conducted in such areas as whey, lactose, polyunsaturated milk and meat, nitrates, nitrites, nitrosamines, and meat blends.

1153-76
SAGA'S NUTRITION EDUCATION PROGRAM INCREASES STUDENT INTEREST IN FOOD.
Vending Times 16 (2): 24. Feb 1976.
HD5483.V4
Food habits, Nutrition education, Nutrition knowledge, Nutrition programs, School food service, Student involvement.
Extract: A new program which teaches students to eat nutritional yet taste-pleasing foods is provided. The Nutrition Awareness Program provides for menus that meet or exceed recommended daily allowances of nutrition standards set by the Food and Nutrition Board, National Academy of Science and also includes viewing of educational films, hearing talks by local doctors and dietitians, and building a nutrition reference library.

1154-76
NEW VISTAS FOR MARIANU.
Ruth Seitz
UNICEF News (86): 19-22. 1975.
HT701.U5 F&N
Family nutrition, Food programs, Fruits, Gardening, Kenya, UNICEF, Vegetables.
Abstract: Aided by home economics clubs, farm training programs, and UNICEF loans, rural women in Kenya are learning to improve their families' nutrition and standard of living by growing, using, and selling "kitchen garden" fruits and vegetables. Incidence of malnutrition among children of mothers engaged in the program has been greatly reduced. The chief problem is selling, because it takes the women away from their gardens.

1155-76
SCHOOL LUNCH AND THE ATHELETE.
Tino Serrano, Melanie Watts
Food Nutr 6 (2): 10-12. Apr 1976.
aTX341.F615
Athletes, Diets for athletes, Educational influences, Food misinformation, Special services.
Abstract: School food service's contributions to student athletic performance are described. Prerequisites for this service are an awareness of the special needs of the team and open communication between coaches and lunch program managers. Also provided are two case studies of how school foodservice staffs in two different areas (Baton Rouge, Louisiana and Grand Junction, Colorado) worked with athletic departments to come up with an arrangement that was proved to be a winning combination for everyone involved.

1156-76
EATING FAMILY STYLE.
Herb Strum, Melanie Watts
Food Nutr 6 (3): 5-6. June 1976.
aTX341.F615
Child nutrition, Colorado, Family environment, Pennsylvania, School food service, School lunch.
Abstract: A new approach to serving lunch is getting favorable reaction from students. Family style serving can be a permanent arrangement or an occasional replacement for the conventional cafeteria line method. Success stories from Pennsylvania and Colorado illustrate now these methods have been utilized with various approaches.

1157-76
THE FAIR PRICE SYSTEM IN INDIA.
M S Swaminathan, R Devadas
Pag Bull 4 (4): 10-15. Dec 1975.
QD431.A1P7 F&N
Food distribution programs, Food supply, India, Nutritional adequacy.
Abstract: More than 211,000 Fair Price and Ration Shopswere operating in India's Public Distribution System in 1974-1975, serving more than 400 million people. In 1974 more than 3.6 million tons of rice, some 5.6 million tons of wheat, and almost 1.4 million tons of coarse grains were distributed through the Public Distribution System. Emphasis is also given to the idea that since inadequate calorie intake is a primary cause of malnutrition in cereal-based diets, the Fair Price System, besides distributing traditional grains, could help to introduce on a wider scale the production and consumption of good sources of calories such as cassava, potato, and sweet potato.

1158-76
THIS IS A STICK UP FOR BREAKFAST.
Sch Foodserv J 30 (4): 63-66, 68. Apr 1976.
389.8 SCH6
Breakfast, Child nutrition programs, District of Columbia, Nutrition education, School breakfast.
Abstract: "Stick Up for Breakfast" campaign, a concentrated effort to raise the level of nutrition consciousness and impr-

1159-76

ove eating habits of children, took place November 10-14, 1975 in Washington, D.C. Subsidized by Kellogg Company, the program was designed not only for providing wholesome balanced meals for students, but to acquaint them with nutrition information and good eating habits. The campaign has resulted in an increase in student participation in the school breakfast program.

1159-76
ROLE OF VOLUNTARY AGENCIES IN PROMOTING BREAST-FEEDING.
Marian Thompson
Environ Child Health 21 (5): 264-266. Oct 1975.
RJ1.J6
Breast feeding, Community health services, Health programs, Lactation, Maternal and child health, Organizations.
Abstract: Voluntary organizations such as La Leche League and Nursing Mothers of Australia help and give support to mothers who wish to breast feed. Monthly meetings, telephone counseling services, newsletters, and seminars for physicians are ways in which information is spread. Studies show more mothers nurse and nurse longer when such help and information is available.

1160-76
TRIPLE-THREAT COLLEGE DINING WOOS STUDENTS.
Instit/vol Feeding 78 (5): 27-28. Mar 1, 1976.
TX1.I55
College food service, School food service, Student participation.
Abstract: The importance of catering to student desires and needs is discussed in a description of the triple foodservice facility located at the University of the Pacific, Stockton, California. Descriptions of the three-part facility composed of the Redwood Room, the Hall, and the Ratskeller include seating capacity, type of food served, room layout and design, costs, and equipment utilized.

1161-76
TITLE VII SURVEY.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Govt. Print. Off. 338 p. 1976.
HV1465.U5 F&N
Elderly (65 + years), Food programs, Nutrition programs.
At head of title: 94th Congress, 2d session. Committee print.
Abstract: The Nutrition Program for the Elderly, established under Title VII of the Older Americans Act, is designed to provide one hot meal five days a week to eligible older Americans. Only a small portion of these receive the service. This survey attempts to analyze operational data to determine how well the program is functioning and what improvements are possible. Questions deal with the number of eligibles and the number served, budgets and costs, and future plans.

1162-76
COMMODITY SUPPLEMENTAL FOOD PROGRAM SURVEY.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, Govt. Print. Off. 122 p. 1976.
KF26.5.N8 1976 F&N
Commodities, County programs, Disadvantaged groups, Food programs, Malnutrition, Questionnaires, Supplemental feeding programs, Surveys, WIC program.
At head of title: 94th Congress, 2d session. Committee print.
Abstract: A report on the results of the survey conducted by the Select Committee on Nutrition and Human Needs for supplemental feeding programs is provided. Included are a copy of the survey-questionnaire and selected responses collected throughout the country. Also provided are staff analysis of the survey results and background materials regarding the Commodity Supplemental Food Program.

1163-76
SUMMER FOOD SERVICE PROGRAM FOR CHILDREN; SPONSOR HANDBOOK FOR CATERED PROGRAMS.
U.S., Food and Nutrition Service
[Washington, D.C.] 61 p. [1976].
LB3475.U55 F&N (U.S. Food and Nutrition Service. Program aid no. 1143)
Catering, Children, Federal programs, Food programs, Food service, Summer Food Service Program.
Supersedes PA-1082, "Sponsor handbook, special summer food service program for children.".
Abstract: A guide for sponsors who will need to employ caterers or other food management companies in order to operate a federally funded Summer Food Service Program for Children is offered. Topics emphasized are general information, including lines of authority, responsibilities, assistance available, meal requirements, and nutrition planning; planning the program; and program operation including supervision, recordkeeping, and nutrition education.

1164-76
SUMMER FOOD SERVICE PROGRAM FOR CHILDREN; SITE HANDBOOK.
U.S., Food and Nutrition Service
[Washington] [7] p. 1976.
LB3479.U5U57 F&N (U.S. Food and Nutrition Service. Program aid no. 1134)
Child nutrition programs, Special Summer Food Service Program, Summer programs.
Supersedes its Program aid no. 1081, "Special summer food service program for children site handbook.".
Abstract: The Summer Food Service Program for Children is designed to improve the nutrition of children through the service of well-balanced meals during the summer months and at certain other times for areas which have a continuous school calendar. To ensure a well-run program, a site handbook is offered to foodservice supervisors and co-workers to make them aware of program responsibilities and have a clear understanding of basic summer program regulations.

1165-76
ENERGIZE YOUR DAY WITH BREAKFAST; A MESSAGE FOR SCHOOL ADMINISTRATORS.
U.S., Food and Nutrition Service
[Washington] [4] p. 1976.
LB3479.U5U68 F&N (U.S. Food and Nutrition Service. FNS-152)
Child nutrition programs, School breakfast, School breakfast programs.
Abstract: The School Breakfast Program is described for school foodservice operators as an opportunity for children to receive a nutritious breakfast at school. Discussions treat topics regarding USDA standards for a nutritious breakfast and the importance of beginning such a program in the school. Other information provided includes available USDA food and nutrition services, school participation requirements, and recommendations to school administrators for promoting the program.

1166-76
WHEN YOUTH GARDEN - THE COMMUNITY SMILES.
Carmen R Walgrave
Ext Serv Rev U S Dep Agric 47 (4): 14-15. July/Aug 1976.
1 EX892EX
Community action, Community involvement, Four H Clubs, Gardening, Illinois, Projects, Summer programs, Work experience programs.
Abstract: This general interest article features a five-year old youth gardening project in Whiteside County, Illinois. Through the supportive contributions from individuals and industries, several hundred of the community's youth have been educated in foods, nutrition and gardening.

1167-76
HEALTH, THE ENVIRONMENT, AND THE URBAN COMMUNITY.
Bailus Walker
J Milk Food Tech 39 (6): 442-446. June 1976.
44.8 J824
Environmental factors, Health care, Health programs, Hygiene, Public health, Social factors, Urban areas.
Extract: The health of a community must be viewed from a three-dimensional perspective: personal health, environmental health, and social conditions related to health. Not only are the physical, chemical, and biological components of the environment significant determinants of community health but the problems of poverty, substandard housing, stressful occupational enviomments, and unemployment are also integrated constituents of health and well-being. Accordingly, health service programs cannot be compartmentalized; they must reflect the three-dimensions of health and they must be designed to achieve the goals and objectives necessary to improve community health.

1168-76
MIGRANT SCHOOL CHILDREN REAP GOOD NUTRITION BENEFITS.
Ruth Waskey
Sch Foodserv J 30 (1): 64-65, 67-68. Jan 1976.
389.8 SCH6
Children, Day care programs, Day care services, Food service, Minority groups, Nutrition programs.
Abstract: Day care centers in Florida's Dade County, operated by the Redlands Christian Migrant Association, are not only offering migrant school children nutritious meals, but are building positive self-images and fostering language development. While preparing children for the kinds of meals they will receive in school, which are designed around a white middle class diet, the centers incorporate foods that are part of the children's cultural heritage into its menu planning.

1169-76
WHAT ATTRACTS STUDENTS TO SCHOOL LUNCH?
Food Nutr 6 (3): 12-13. June 1976.
aTX341.F615
Psychological aspects, School food service, School lunch, School lunch programs, Student participation.
Abstract: Attracting student participation to school lunch programs is a knotty problem for most school foodservice operators. Two school districts in opposite ends of the country have experimented with two different approaches that have successfully remedied this problem. In Pennsylvania, the Souderton Area School district offered more choice by preparing varied menus and participation soared. In Colorado, a Denver school proved attractive surroundings increase participation when a redecorating project saved its school lunch program.

1170-76
NOBODY EVER CARED ... UNTIL NOW.
Elynor Williams
Ext Serv Rev U S Dep Agric 47 (4): 16-17. July/Aug 1976.
1 EX892EX
Agricultural Extension Service, Community programs, Disadvantaged groups, Educational programs, Family life, Low income groups, North Carolina, Urban population.
Abstract: The Agricultural Extension Service of North Carolina A & T State University sponsors a series of programs in family living, agriculture, community development, and youth activit-

ies. Operating in nineteen of North Carolina's counties, these programs have put the benefits of practical experience educational enrichment, and tecnological improvements into the hands of disadvantaged urban dwellers and low-income farmers.

1171-76
THE COMPREHENSIVE NUTRITION ACTION PROGRAM IN ARIZONA.
Anita Yanochik, Carol Irene Eichelberger, Suzanne E Dandoy
J Am Diet Assoc 69 (1): 37-43. July 1976.
389.8 AM34
Arizona, Community health services, Nutrition programs, Nutritional status, Public health.
Extract: An innovative nutrition care delivery system composed of four sub-systems - the development of community nutrition workers, screening, referral, and monitoring - has been developed in Arizona. This system has been effective in identifying nutritional problems and in planning intervention for their correction. Intervention works through the utilization of other agencies and expansion of manpower by training and developing community nutrition/health workers. The improvement in nutritional status in the population through this mechanism provided the grounds for establishing the state-wide nutrition care delivery system.

1172-76
FROM CELERY TO ZUCCHINI, IT'S ALL PART OF LEARNING.
Doris Zumsteg
Sch Foodserv J 30 (3): 53-55. Mar 1976.
389.8 SCH6
Child nutrition, Nutrition education, School food service, School lunch programs.
Abstract: Students in a Minnesota school district exposed to nutrition learning laboratories in their school cafeterias are described. Discussion emphasizes their special relationship with food in that they are given the opportunities to look, taste, make, serve, and learn.

1173-76
BREAKFAST: A GOOD WAY TO START THE DAY.
Doris Zumsteg
Sch Foodserv J 30 (4): 59-61. Apr 1976.
389.8 SCH6
School breakfast, School breakfast programs, School food service.
Abstract: Several schools across the country have developed exemplary breakfast programs benefiting students. School foodservice operations from three diverse areas are highlighted - A New England schoolhouse, a midwest low-income school system, and a west coast school district. Foodservice personnel in all three areas state that breakfasts should be served the first thing in the morning and that no matter what the menu, orange juice is the ideal morning liquid.

RECIPES

1174-76
EXPANDABLE SCHOOL LUNCH RECIPE FILE.
Chicago, Board of Education 1 set of 5/8 index cards. 1973.
TX820.E9 1973 F&N
Cookery, Desserts, Recipes, Salads, School lunch, Standardized recipes.
"... completely revised, retested, updated, and expanded Bureau of Lunchroom recipe file ..." Contents: - The Baker - The Cook - Salads.
Abstract: A collection of miscellaneous recipes is offered to school foodservices. Since it is presented in file form, the collection is designed for ease of use and provides for economical additions and revisions. Menu areas covered include salads, soups, desserts, gravies, sauces, main dishes, and sandwiches. Each index card represents a single recipe with portion yield, ingredients, and instructions for preparation included on one side.

1175-76
ANALOGS & EXTENDERS: LIFE SAVERS FOR TIGHT BUDGETS.
Tom Farr
Food Management 10 (1): 50-53, 55, 57, 59, 61. Jan 1975.
TX341.F69
Food analogues, Recipes, School food service, Soybean products.
Abstract: Extenders and analogs can easily be incorporated in tasty, economical dishes for use in tightly-budgeted school foodservices. Using soy protein extenders need not always mean "economy cutback" - the savings are built in but taste need not be absent. Kitchen-tested recipes provided include beef pies, fish turnovers, fish pudding, chicken hash, turkey tetrazzini, and chicken in tuna sauce.

1176-76
VERNA ZEIGLER'S FAMOUS CHRISTMAS SMORGASBORD.
Tom Farr
Food Management 9 (12): 46-50, 53, 59, 61, 67, 73, 75. Dec 1974.
TX341.F69
College food service, Cookery, Scandinavian, Cookery, Swedish, Feasts, Food preparation, Recipes, Table settings.
Abstract: A report on a "Christmas Smorgasbord" that has become a 25-year tradition at Kansas State University is provided. Descriptions highlight a brief history of the dinner, the strict adherence to authenticity in choice of Swedish menu items, the amount of preparation, and the cost. Also included are some of the famous smorgasbord recipes such as lebkuchen, applesauce cake with vanilla sauce, and Swedish meatballs.

1177-76
FISHERMAN'S CATCH.
Food Serv Mark 38 (2): 27-28, 32. Feb 1976.
389.2538 F732
Cooking methods, Food preparation, quantity, Menu planning, Recipes, Seafood.
Extract: The versatility of fish provides great menu variation. Complete preparation instructions, recipes, and suggested accompanying side dishes are provided for eight fish and seafood entrees, including mackeral Florentine, red hot snapper, tuna tetrazzini, tuna Canton,tuna Florentine, stuffed trout, oatmeal trout, and Alaska king crab shortcake.

1178-76
FLAVOR SECRETS FROM FOREIGN LANDS: COOKIES.
Food Prod Dev 10 (3): 50. Apr 1976.
HD9000.1.F64
Cookies, Flavor, Recipes.
Abstract: The various types of cookies from around the globe are explored for foodservices. Among the cookies described are "pfeffernuesse" from Germany, cardamom biscuits from Scandinavia, "leckerli" cookies from Switzerland, and "biscotti di regina" from Italy. Also included is a recipe for the gingered brandy snaps from England.

1179-76
FLAVOR SECRETS FROM FOREIGN LANDS: THE AZORES.
Food Prod Dev 9 (4): 36. May 1975.
HD9000.1.F64
Cookery, Portuguese, Cooking techniques, Flavorings.
Abstract: The Portuguese people of the Azores use spices generously in sauces, marinades, and to season pork, beef, sausages and their favorite fish, cod. The more popular spices include garlic, onion, saffron, red pepper, cinnamon, mint, paprika and anise seed. The sausages are in turn used to flavor soups, stews and casseroles. Citrus and wine vinegar marinades are widely used in preparing meats. Desserts feature fruits, custards and rice puddings. A pork chop recipe is included.

1180-76
FLAVOR SECRETS FROM FOREIGN LANDS: VEGETABLE SOUPS.
Food Prod Dev 10 (1): 42. Feb 1976.
HD9000.1.F64
Cookery, international, Cooking methods, Flavor, Recipes, Soups.
Extract: The virtually unlimited possibilities for new types of vegetable soups is explored on an international basis. Types of soups described include cabbage soup from Germany, vichyssoise from France, curried potato soup from India, onion soup from Italy, and spinach soup from America. A recipe for the German cabbage soup is included.

1181-76
AMERICAN SEAFOOD GOES INTERNATIONAL.
Janice Garr
Restaurant Bus 75 (2): 93-97. Feb 1976.
389.2538 F82
Cookery, international, Cooking techniques, Food handling, Seafood.
Extract: Menu planning ideas are offered in the area of fish cookery. Discussions elaborate a history of the fishing industry in America, Department of Commerce regulations on quality standards, proper handling and cooking methods, various species of fish and seafood available throughout America, and instructions for preparing four international (Japan, Scandinavia, U.S.A., Spain) fish and seafood menus.

1182-76
THE GREAT AMERICAN MEAL.
Food Serv Mark 38 (1): 20-22. Jan 1976.
389.2538 F732
Cookery, American, Food preparation, quantity, Meal planning, Recipes.
Abstract: A typically American Meal Menu is provided for its appeal to hearty American appetites. Emphasis is placed on usage of many products typical of the country's heritage and the ease of prepartion for modern-day menus. Color illustrations and recipes are included.

1183-76
BAKING; STUDENT MANUAL.
Kansas, State Dept. of Education, School Lunch Section
[Topeka] 1 v. (unpaged). 1970.
TX765.K32 1970 F&N
Baked goods, Baking, Batters and doughs, Breads, Desserts,

1184-76

Instructional materials, Recipes, School lunch, Workbooks.
Adapted from Oklahoma teaching outline: baking. Cover title: Student manual: baking. Imperfect copy: Lessons 6, 8, 10, 12 wanting.
Abstract: A collection of lesson plans on baking techniques for school foodservice is offered to secondary education teachers. Topics emphasize use of equipment and menu planning as well as cooking techniques. Recipes and cooking preparations are included for breads, cakes, pastry, and cookies.

1184-76
BULGUR WHEAT RECIPES.
Kansas, Wheat Commission, Foods and Nutrition Division
Hutchinson, Kan. 6 recipe cards, 1 instruction card. [n.d.].
TX809.B85K3 P6N
Cookery, Recipes, Standardized recipes, Wheat.
Abstract: Recipes for Bulgur wheat are collected for use by foodservice operators. Emphasis is given to the fact that Bulgur has the same nutrients found in whole grain wheat such as protein, riboflavin, niacin, and thiamine. Recipes include areas such as breads, salads,and main dishes using Bulgur wheat either in the dry, soaked, or cooked form. Each index card contains complete recipe information including portion, ingredients, and preparation instructions.

1185-76
ROLLED WHEAT RECIPES.
Kansas, Wheat Commission, Foods and Nutrition Division
Hutchinson, Kan. 6 recipe cards. [1969?].
TX809.R6K3 P6N
Cookery, Recipes, Standardized recipes, Wheat.
Abstract: Recipes using rolled wheat are offered to foodservice operators. Recipes include menu areas such as bread, and dessert items. Each index card provides a single recipe including portion number, ingredients, and step-by-step instructions.

1186-76
SELECTED COOKING EXPERIENCES FOR JEWISH PRESCHOOLS.
Marcia R Kargon
Baltimore, Board of Jewish Education, Early Childhood Education Dept. 27 l. 1975.
TX724.K3 P6N
Childrens cookbooks, Cookery, Jewish, Holiday foods, Jews, Preschool children (2-5 years), Recipes, Snacks.
Cover title.
Abstract: Written for the teacher of Jewish pre-schoolers,the book presents simple Jewish traditional holiday recipes for use in the classroom as a part of the learning experience and to provide alternatives to the more conventional but less nutritious school snacks. Included are recipes for breads, pastas, fruit and cheese dishes, sandwiches, and sweets. The author presents planning guidelines and a bibliography.

1187-76
LET THE BANQUET BEGIN!
Food Management 11 (5): 50-54, [73, 77, 81, 83]. May 1976.
TX341.F69
Banquets, Cookery, English, Food preparation, quantity, Recipes.
Abstract: "Food Management" hosted a medieval banquet an example of a special event in a hospital, school or college. Costumes for the "great halle" staff and hosts were used as well as bench seating. The menu, selected from medieval recipes, included gourd soup, fish aspic, fruit and salmon pie, stuffed goose with grapes and other English dishes. Traditional serving, by the "servants", involved passing bowls of steaming water and the use of spoons and knives (but no forks). Complete recipes are included.

1188-76
SOUTHERN PLANTATION.
Shirley McRae
Sch Foodserv J 30 (4): 39-41. Apr 1976.
389.8 SCH6
Cookery, Southern, Food preparation, quantity, Recipes.
Abstract: May's Bicentennial menu for school foodservice lunches salute the South by its "Southern Plantation" theme. The Southern Plantation menu best reflects the southern life culinary habits that have persisted through the years. Recipes included with the menu are Southern style chicken, brer rabbit greens, magnolia delight fruit, Dixieland mashed yams, crinoline cornbread, orange-glazed sweet potatoes, and jelly-glazed yams.

1189-76
MELTING POT.
Shirley Wilson McRae
Sch Foodserv J 30 (2): 21-23. Feb 1976.
389.8 SCH6
Ethnic groups, Food habits, Food preparation, quantity, Menu planning, Recipes, School food service.
Extract: An improbable story is centered around a Chinaman, an Englishman, and a Dutchman discussing March's Bicentennial Melting Pot menu to be served by school food services. The menu features recipes including melting pot stew, Dutch delight salad, Chinese almond cookies, English crumpets, and settler's milk. A color photograph of the meal as well as complete recipe instructions for 100 portions are included.

1190-76
MEAT STEWS.
Food Prod Dev 10 (5): 68. June 1976.
HD9000.1.F64
Cookery, French, Cookery, international, Meat, Pork, Recipes, Stews.
Abstract: Cooks the world over exhibit great resourcefulness in turning the humble stew into a wide variety of savory concoctions, including the Spanish olla podrida, the Greek stifado, and the French pork stew with white wine for which a recipe is given. Additional pilot recipes for German, Finnish, Malaysian, and Dutch stews may be obtained from Food Product Development.

1191-76
100 TO DINNER; BETTER COOKING FOR CLUBS, CAMPS & RESORTS, INSTITUTIONS, INDUSTRIAL PLANTS AND ALL PUBLIC DINING PLACES.
Elspeth Middleton, Muriel Ransom Carter, Albert Vierin
[Toronto] University of Toronto Press 381 p. illus. [1960].
TX820.M5 P6N
Charts, Food exchanges, Guides, Manuals, Meat cuts, Recipes, Temperature, Weights.
Abstract: Wherever large numbers of people are served, this recipe manual may be used as a guide. The first chapter of miscellaneous information offers a table of weights and measures, oven temperatures, how to substitute dried eggs for fresh eggs, etc. Each of the other 21 chapters offers both advice and recipes for everything from soup to dessert sauces. Charts are interspersed throughout and the meat chapter illustrates cuts of meat.

1192-76
PEANUT RECIPES.
Peanut Growers of Alabama and Georgia
New York 1 deck of recipe cards. [n.d.].
TX814.2.P3P3 P6N
Cookery, Peanuts, Recipes, Standardized recipes.
Distributed by Oklahoma Peanut Commission, Magill, Oklahoma.
Abstract: A file of recipes utilizing peanuts as the main ingredient is offered to food service operators. Recipes cover the entire menu spectrum including cereal products, desserts, main dishes, salads, sandwiches, soups, and vegetables. Each recipe is on a self-contained index card which states the total portion yield and ingredients on the front and preparation instructions on the back.

1193-76
RICE FAVORITES...FROM IN-PLANT FOODSERVICE (RECIPE CARDS).
Rice Council of America
Houston, Tex. 8 recipe cards. [n.d.].
TX809.R5R5 P6N AV
Beef, Cheese, Chicken, Eggs, Recipes, Rice, Shrimp, Vegetables.
Abstract: The Rice Council of America presents a package of seven rice recipes and a card with measurements and yields of various types of rice. The recipes are: chicken vegetable salad, shrimp fried rice, creole liver and rice, German rice (a casserole with flour, mayonnaise, milk and spices), Spanish rice with beef (and a cheese crumb topping), Chinese omelette (with cheese, flour milk and spices), and Arroz con Pollo (cooked chicken with spices arranged over a mixture of rice, bacon, canned tomato, and spices).

1194-76
RICE PILAFS.
Food Prod Dev 10 (4): [98]. May 1976.
HD9000.1.F64
Africa, Recipes, Rice.
Abstract: Rice pilaf, spiced and prepared with flavorful broth, is cooked in many varieties - African, Italian, Indian and Spanish. A tasty recipe is given for a specific type - African spiced raisin rice.

1195-76
ROMANCE CUSTOMERS WITH THE SUNNY FOODS OF GREECE.
Instit/vol Feeding 78 (3): 54. Feb 1, 1976.
TX1.I55
Cookery, Greek, Food preparation, quantity, Recipes.
Extract: A collection of recipes from Greece is compiled for use in food service operations. Recipes include such customer-pleasers as Montabel eggplant appetizer, egg-lemon soup, lamb kebabs, stuffed grape leaves, almond rice pilaf, salmon en croute (Victor's, St. Francis Hotel), and baked apples.

1196-76
NUTRITIOUS SNACKS THAT KIDS WILL LOVE.
Elaine Rose Ruderman
Fam Circle 89 (2): 44, 128-129. Aug 1976.
321.8 F21
Child nutrition, Recipes, Snacks.
Abstract: Good snacks for children are low in fat and sugar, yet tasty, and supply some of the nutrients they may have missed at mealtime. Recipes are given for snacks that are easy and fun to make, good to eat, reasonable in cost, and contain essential nutrients. Pretzel-cheese squares, Honey-nutters, Banana Shake, and Pat-a-Pizza are among the seven suggested recipes.

1197-76
SAVORY PASTRIES.
Food Prod Dev 10 (2): 46. Mar 1976.
HD9000.1.F64

Cookery, Greek, Pies, Recipes.
Abstract: All the world loves pie, but one man's pie is another man's pastry. Descriptions of pastry from different lands reveal the variety in size, shape, and filling that is available regarding this popular food. The numerous varieties include the Greek "spanakopitta" (recipe provided), the Russian "pirosliki", the Indian "maniosas", the Jewish "knish", and the Hungarian "sonkas kiflicskek".

1198-76
STUFFED VEGETABLES.
Food Prod Dev 10 (6): 64. July/Aug 1976.
HD9000.1.F64
Artichokes, Cookery, German, Cookery, Hungarian, Cookery, international, Cookery, Italian, Cookery, Syrian, Cookery, Turkish, Recipes, Vegetables.
Abstract: Stuffed vegetables make a glamorous side dish as well as main dish. The art is practiced in many countries such as Hungary (cabbage leaves with savory minced pork and rice filling), Turkey (Imam Bayildi, eggplant with rice, seasoned with tomato paste and garlic), Syria (Zucchini with meat, rice, raisins, pine nuts, allspice and cinnamon), and the best known, stuffed peppers,served in the United States and Germany (Gefullte Paprikaschoten, served with a sweet and sour version of tomato sauce, or a rich cream sauce). A recipe for Italy's Carcifial Tegame All Romana (stuffedartichokes) is included.

1199-76
SUMPTUOUS SOUPS & SUPER SANDWICHES.
Food Management 9 (11): 60-63, 65, 67, 79, 71, 73. Nov 1974.
TX341.F69
Recipes, Sandwiches, Soups.
Abstract: Lunch suggestions include great vats of hearty, steaming hot soups and platters of thick, crusty sandwiches for school foodservices. The classic food combination of soup and sandwich is described as one of the most nutritious meals available as well as being one of the simplest and most economical. Also provided are recipes which as s'chee, curried tomato bisque, lettuce soup, golden carrot soup, Danish open face sandwich, Canadian mushroom sandwich, vegetarian sandwich, and Hawaiian sandwich.

1200-76
THE CHEF'S NEW SECRET COOKBOOK.
Louis Szathmary
Chicago, Regnery 294 p. [1975].
TX715.S97 F&N
Cookbooks, Cookery, international, Cooking techniques, Gourmet cooking, Recipes.
Abstract: An updated version of an original best-selling cookbook by a well-known international chef discloses many more new recipes, each accompanied by "secret" footnotes that convert the mere excellent into the superb. Though steeped in the professional culinary expertise of exotic ingredients and esoteric kitchen gear normally out of range of the home, readers will remain undaunted. If an ingredient is scarce or a process over-complicated, there is an alternative or short cut supplied. In addition, diversity of interest and geography is clearly reflected as witnessed by such included recipes as Tyrolean meat soup, roast leg of lamb Turkish style, Serbian fish fillets, casserole of soul food, and cold marble-Bavarian souffle.

REFERENCE MATERIALS

1201-76
THE DIET FOOD FINDER.
Joan T Casale
New York, Bowker 304 p. 1975.
RM219.C38 F&N
Abstracts, Bibliographies, Cookbooks, Diet information, Diets for special conditions, Foods, Nutrition education, Reference materials, Therapeutic and special diets.
Abstract: Sources of reliable information are recommended on 25 therapeutic and special diets on food and nutrition topics. The sources include cookbooks, supplementary books, brochures, product-related materials, foreign language material, and periodicals. Diet sources for allergies and caloric, carbohydrate, consistency, fat, mineral, protein-fat-carbohydrate, and protein modification are included. Popular diet and vegetarian diet sources are also covered.

1202-76
NUTRITION REFERENCES AND BOOK REVIEWS: REVISED 1975. rev. ed.
Chicago Nutrition Association
Chicago 53 p. 1975.
Z5776.N8C45 1975 F&N
Bibliographies, Book reviews, Health, Nutrition, Resource guides.
Abstract: A reference work is designed to provide the general public and public librarians with information for guidance in selecting nutrition reading matter. The revised edition updates the service, which was initiated in 1964, with reviews of newer editions now available and new books on the subject of nutrition as well as a comprehensive listing of the earlier publications. Primary emphasis of the work is to establish a literature base which will help to increase public understanding of the importance of nutrition to health.

1203-76
BIBLIOGRAPHY OF FOOD CONSUMPTION SURVEYS.
Food and Agriculture Organization of the United Nations
Rome 76 p. 1973.
Z7164.F7F6 1973 F&N (Food and Agriculture Organization of the United Nations Nutrition information documents series no. 6)
Bibliographies, Food consumption, Resource materials, Surveys.
In English, French and Spanish.
Abstract: A bibliography presents a tabulation of surveys taken dealing with the nutritional, sociological, and demographic components of food consumption. Areas surveyed include Africa, Asia and the Far East, Latin America and the Caribbean Islands, and the Near East. An extensive bibliography for publications used in the survey for each area is included.

1204-76
THE VERY HUNGRY CATERPILLAR AND OTHER STORIES ABOUT FOOD; A NUTRITION/HEALTH EDUCATION RESOURCE FOR GRADES K-6.
Ellen Harris, John Inverso
[Albany?] New York State Education Dept. 21 p. [1975].
Z5814.F7H3 F&N
Bibliographies, Childrens stories, Foods, Health, Nutrition, Resource guides.
Abstract: A resource guide is prepared for teachers, parents, and librarians to enhance their experiences with children in the area of nutrition/health education whether it be in a school, home, clinic waiting room, library, or any other setting. The books within this annotated bibliography have been chosen from many possibilities in an effort to provide readers with a unique fiction section. These stories are designed to expand the study of nutrition and food for elementary children into the realms of language arts, mental health, social studies, art, and ecology.

1205-76
A SELECTED BIBLIOGRAPHY ON FOOD HABITS; (SOCIO-ECONOMIC ASPECTS OF FOOD AND NUTRITION. PART 1. TROPICAL AFRICA).
A R den Hartog
[Rome, Food and Agriculture Organization of the United Nations] 88 p. 1974.
Z5776.F7H3 Pt. 1 F&N (FAO Library occasional bibliographies, no. 10)
Africa, Bibliographies, FAO/WHO, Food habits, Nutrition, Socioeconomic influences, Surveys.
Extract: A selected bibliography on socio-cultural and related socio-economic aspects of food and nutrition is offered to those concerned with national food and nutrition policies. Materials listed include the collection kept in the FAO Library, or the Food HabitsFiles of the Food Policy and Nutrition Division of FAO, Rome and food consumption surveys relating to socio-economic aspects of food and nutrition.

1206-76
THE AUDIO-VISUAL EQUIPMENT DIRECTORY, 1976-1977. 22d ed.
Sally Herickes
National Audio-Visual Association, Inc.
Fairfax, Va. 483 p. 1976.
LB1043.N3 1976-7 F&N
Audiovisual aids, Audiovisual equipment, Directories, Equipment, Guides.
Abstract: This directory provides descriptive, pricing, and source information, as well as photographic illustrations, of audio-visual equipment. It clearly states that it is not all-inclusive. It presents American-made products and foreign-made products which are available in North America. Supplementary material includes a geographic listing of audio-visual dealers, libraries, and consulting companies, as well as an index to the directory's contributors.

1207-76
HOW TO USE THE "OCCUPATIONAL OUTLOOK HANDBOOK".
Occup Outlook Quarterly 19 (4): 16-22. Winter 1975.
HF5381.O25 F&N
Career choice, Career planning, Guides, Occupational guidance, Reference materials.
Abstract: A discussion of how to use the "Occupational Outlook Handbook" is presented for students selecting careers and looking for job opportunities. The handbook contains information on the nature of the job, places of employment, training/-special skills needed to meet basic qualifications and for advancement, employment outlooks, earning levels, and working conditions.

1208-76
1976 SCHOOL FOODSERVICE MARKET ACTION REPORT & WHO'S WHO DIRECTORY [2d ed.]
Information Central
Chicago 103, 55 p. 1976.
LB3475.I56 1976 F&N
Analytical data, Costs, Directories, Legislation, Marketing, Sales volume, School food service.
Abstract: Greatly enlarged since the first edition in 1973,

1209-76
this volume contains a detailed analysis of the food service
market. Topics include market size, meal counts, politics and
proposed changes, population changes, school food trends, and
others. There is a section on regional, state and local market
data. The directory includes key individuals, school districts
and lunch directors, government officials and congressional
committees, and associations and media.

1209-76
WORLD FOOD PROBLEMS: AN INTERDISCIPLINARY VIEW.
Iowa State University of Science and Technology, Ames, Library
Ames, Iowa 36 p. 1976.
Z7164.F7I6 F&N (Iowa State University of Science and Technol-
ogy, Ames. Library. Series in bibliography no. 5)
Bibliographies, Food economics and consumption, Food product-
ion, Food supply, Resource guides, World food trade, World
problems.
Abstract: The need for a broadly based examination of worldf-
ood concerns using interdisciplinary avenues has been discus-
sed since the 1974 World Food Conference. Accordingly, a comp-
ilation has been produced to assemble such interdisciplinary
and multidisciplinary work regarding world food issues since
1974. It is intended to present a broad view of those world
food problems of value to the layman as well as to the specia-
list concerned with one aspect of the challenge. All documents
included in the bibliography were reviewed by competent autho-
rities. Scholarly literature has been emphasized; only the
more important popular articles have been included.

1210-76
CONCERNS OF THE AGING: NUTRITION; ABSTRACTS AND REFERENCE
MATERIAL FOR PROFESSIONALS.
Gail M Keown, Ruth N Klippstein
New York (State), Office for the Aging
[Ithaca, N.Y., New York State College of Agriculture and Life
Sciences, Division of Nutritional Sciences] 39 p. (loose-
leaf). [1976].
Z5776.N8K4 F&N
Abstracts, Aging, Bibliographies, Elderly (65 + years), Nutri-
tion.
Abstract: Summaries of pertinent research articles and refere-
nce materials related to nutrition and aging are compiled for
nutritionists. Key dietary studies include San Mateo County
Nutrition Status Survey of the Aging, the Ten State Nutrition
Survey, and the Nutrition Examination Survey. Reference pages
on the National Research Council Recommended Dietary Allowan-
ces, Title VII Nutrition Programs for Elderly Dietary Regulat-
ions, and USDA Family Food Plans are part of the introductory
section.

1211-76
BOOKS FOR OCCUPATIONAL EDUCATION PROGRAMS; A LIST FOR COMMUN-
ITY COLLEGES, TECHNICAL INSTITUTES, AND VOCATIONAL SCHOOLS.
Edward Mapp
New York, Bowker 308 p. 1971.
Z5814.T4M3 F&N
Bibliographies, Career education, Community colleges, Post
secondary education, Resource guides, Technical education,
Vocational education.
Abstract: A retrospective guide for developing library collec-
tions at career-oriented educational institutions is designed
to be a selection tool for newly emerging schools as well as
an aid to updating existing collections. The list includes
trade books, reference works, handbooks, texts, curriculum
guides, continuations, and other relevant titles of twenty-
five pages or more with 1960 or later imprints currently used
in career training. Subjects covered represent standard curri-
cula in community colleges and other career-technicalvocatio-
nal institutions. Finally, the diversity of reading levels of
students at specialized career-vocational schools is recogni-
zed by the inclusion of programmed, tutor texts, and a broad
range of readability level within most fields.

1212-76
BOOKS FOR COOKS; A BIBLIOGRAPHY OF COOKERY.
Marguerite Patten
New York, Bowker 526 p. 1975.
Z5776.P7P3 F&N
Bibliographies, Cookbooks, Cookery, international.
Abstract: Advice regarding cookbooks currently available from
libraries and bookstores is offered to professional cooks,
domestic science teachers, hoteliers, caterers, reference and
public libraries, and housewives. Descriptions provide biblio-
graphic information about more than 1700 important cookery
books, mostly in the English language, but including signific-
ant foreign ones. Additionally, a comprehensive index guides
the reader to the cookbook recommended for his/her particular
needs.

1213-76
FREE AND INEXPENSIVE MATERIALS: AN OVERLOOKED RESOURCE.
Charles W Roberts, Pauline M Rankin
Learning Resources 2 (3): 23-25. May 1975.
LB1043.A9 F&N
Cataloging, Instructional aids, Instructional materials, Reso-
urce guides, Resource materials.
Abstract: A list of materials source guides, which are free,
provides the basis for setting up a very low cost acquisitions
program. Further instruction is supplied on locating, obtain-
ing, filing, and using the materials.

1214-76
SELF-REPORTED HEALTH BEHAVIOR AND ATTITUDES OF YOUTHS 12-17
YEARS; UNITED STATES.
U.S., Public Health Service
James V Scanlon
Washington, U.S. Govt. Print. Off. 88 p. 1975.
RA407.3.U5 F&N (U.S. National Center for Health Statistics.
Vital and health statistics. Series 11: Data from the National
Health Survey. No. 147)
Adolescents (12-19 years), Attitudes, Behavior, Health, Health
services, Hygiene, Questionnaires, Smoking, Statistical data.
Extract: A description of self-reported health behavior and
attitudes of American youths is provided based on questionna-
ire responses of a national probability sample of noninstitut-
ionalized youths, 12 through 17 years of age. Topics include
behavior and attitudes relating to general health status,
cigarette smoking, physical appearance, personal independence,
use of leisure time, values, perception of the need for medi-
cal or dental care, and aspects of social behavior. Variations
in which behavior and attitudes associated with age and sex of
the youths are also discussed.

1215-76
ELEMENTARY TEACHING MATERIALS AND TEACHER REFERENCES. rev.
[ed.].
Society for Nutrition Education
Berkeley, Calif. 19 p. 1975.
Z5814.F753 1975 F&N (National Nutrition Education Clearing
House. Nutrition education resource series No. 1)
Audiovisual aids, Bibliographies, Educational resources, Elem-
entary education, Instructional materials, Nutrition educat-
ion, Reference materials.
Extract: Adapted from preschool, primary and intermediate
teacher materials and teacher referenes, this bibliography
is a selected compilation of printed and audiovisual educatio-
nal materials useful for teachers and others involved in teac-
hing nutrition to elementary level students. The listed resou-
rces are available from a wide variety of sources such as
federal, state and local agencies; educational publishers;
professional associations; food industry; educational institu-
tions; and individuals. Each item listed has been evaluated by
qualified nutritionists.

1216-76
BASIC NUTRITION FACTS. rev. [ed.].
Society for Nutrition Education
Berkeley 16 p. 1975.
Z6663.N956 1975 F&N (Society for Nutrition Education Nutrit-
ion Education Resource Series, no. 6. Rev.)
Bibliographies, Instructional materials, Nutrition education,
Nutrition knowledge, Resource guides.
Abstract: A resource publication contains a selected listing
of printed and audiovisual educational materials useful to
persons wishing to learn basic nutrition facts. Only those
materials judged to contain a useful range of information
about nutrition have been included. Each listing contains
complete bibliographic information and details of how to ord-
er; the descriptors can be used as a guide to the scope of
information contained in each material and the level for which
it is most appropriate. Suggested users include lay people,
food editors, food industry executives, and nutrition educat-
ors.

1217-76
WEIGHT CONTROL AND OBESITY. rev. [ed.].
Society for Nutrition Education
Berkeley 16 p. 1975.
Z6663.N58S6 1975 F&N (Society for Nutrition Education. Nutr-
ition education resource series; no. 7 rev.)
Bibliographies, Instructional materials, Metabolism, Nutrition
education, Obesity, Resource guides, Weight control.
Extract: A resource publication is a selected compilation of
printed and audiovisual educational material useful as teachi-
ng/counseling aids and background references for professionals
involved in weight control programs. The listed resources are
available from a wide variety of sources such as: federal,
state, and local agencies; educational publishers; food indus-
try, educational institutions; and the scientific and popular
literature. Each item listed has been selected and evaluated
by a qualified nutritionist; all items listed are considered
to be useful. The descriptors can be used as a guide to the
scope of information contained in each material and the level
for which it is appropriate.

1218-76
HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS;
A BIBLIOGRAPHY.
Katherine Spinney
Ithaca, N.Y., Cornell University. School of Hotel Administrat-
ion p. 50 - 105. [1970].
Z6250.S6 1970 F&N
Bibliographies, Commercial food service, Food service managem-
ent, Hotels, Publications, Resource guides, Restaurants.
Reprinted from the Cornell hotel and restaurant administration
quarterly, with the aid of the Statler Foundation.
Abstract: Current periodicals relating to hotel and restaurant
administration are selected and compiled from the School of
Hotel Administration library acquisition list in an annual
bibliography. Included materials are arranged alphabetically
by specifically assigned subject terms and recorded by title
and author with information pertaining to the source. Much
cross-referencing is employed and also included are alphabeti-

cal lists of periodicals and publishers.

1219-76
TO KEEP AND USE: AN EXTENSIVE GLOSSARY OF EDUCATIONAL JARGON.
Amer School Board J 163 (6): 38-42. June 1976.
LB2831.A4 F&N
Dictionaries, Education, Glossaries, Vocabulary.
Abstract: A glossary of educational terms was compiled to promote clearer understanding between professional educators, school board members, and the public. The jargon of collective bargaining was omitted on purpose, as these terms are defined in other articles. Examples of terms explained are "change agent" (individual who facilitates and/or provokes change in an organization by surveying, training, consulting, nosying around) and "magnet school" (comprehensive school in metropolitan area that offers enriched curriculum in one or more subjects).

1220-76
THE CONSUMER PRICE INDEX; A SHORT DESCRIPTION.
U.S., Bureau of Labor Statistics
[Washington, U.S. Gov't. Print. Off.] 11 p. [1974].
HLB235.U6U54 1971 F&N
Consumer economics, Food prices, Resource guides, Statistical data.
Abstract: Information explaining the consumer price index (its meaning, history, derivation, and uses) is presented in the U.S. Department of Labor material. The mathematical formula used to derive the index is explained. Tables of the cities, population, weights and pricing schedules, and of the goods and services priced for the index, are included.

1221-76
FOOD INDUSTRIES DATA SOURCES.
U.S., Domestic and International Business Administration
[Washington] 59 p. [1975].
Z5074.E3U5 F&N
Agricultural research, Economics, Food industry, Government publications, Publications lists, Research tools, Resource guides, Statistical data.
Cover title.
Abstract: A publication to provide a comprehensive basic source of information for the food industry has been developed to assist statisticians, economists, businessmen, and interested consumers to readily find the source of information vital in conducting their respective business. There is a considerable amount of statistics and economic indicators relative to food industry business activities generated each year. The publication outlines such data published by various agencies of the Federal government and selected private organizations. In addition, the data sources listed will enable analysts to obtain information on establishments producing areas, production, stocks, consumption, shipments,foreign trade, sales, growth rates, wages, prices, employment, and additional comments on industry developmentsand trends.

1222-76
FOOD TASTE: A BIBLIOGRAPHY WITH ABSTRACTS.
Mary E Young
National Technical Information Service
Springfield, Va. 1 v. (various pagings). 1975.
Z5776.F7Y6 1975 F&N
Abstracts, Bibliographies, Food additives, Taste.
Search period covered: 1974-Sept. 1975; NTIS/PS-75/734. Supersedes NTIS/PS-75/057.
Extract: A collection of 161 abstracts on all aspects of food taste are cited for nutritionists. Topics include subject areas such as food additives, preservatives, natural foods, effects of food storage, irradiation, processing, meats, vegetables, baked products, and beverages.

PURCHASING, RECEIVING AND STORAGE

1223-76
OFF-SITE WAREHOUSING SURVEY RESULTS.
American Hospital Association
Chicago 6 p. [1973].
RA975.5.W2A4 F&N
Hospitals, Surveys, Warehousing.
Extract: Survey results of off-site warehousing utilized by hospitals are provided to hospital management. The greatest number of hospitals operating an off-site storage system is located in urban areas of the eastern United States. Off-site warehousing provides optimum service at reduced costs and permits utilizing vacated hospital space for other revenue producing activities. A sample survey and tallied responses are included.

1224-76
WAREHOUSING AND DISTRIBUTION GUIDELINES.
Arizona Association of School Business Officials
[Phoenix?] 35 p. [1975].
HF5485.A7 F&N
Arizona, Guidelines, Storage, Warehousing.
This material has been compiled as a continuation of the School purchasing guidelines handbook of 1974.
Abstract: Initially written for use in school districts of Arizona, this pamphlet is available through the International Association of School Business Officials.After presenting guidelines to determine the needs of the particular school district for centralized or decentralized storage, the publication advises on filing systems, scheduling, unit cost determination, cataloging, and many other accompanying aspects for a practical distribution system.

1225-76
UPS & DOWNS OF CENTRAL DISTRIBUTION.
Philip Bartow
Food Management 9 (12): 25-26. Dec 1974.
TX341.F69
Cost effectiveness, Evaluation methods, Food delivery systems.
Abstract: Although centralized distribution allows a determination of a minimum cost and operating distance, the energy crisis influences its innovations adversely in several ways. It raises the cost of fuel and distribution, which lowers the margin on existing contracts. It increases the number of operating units required to reach the minimum cost point. It will change the competitive structure of the region served. Uncertainties about attractive proposals based on logistics management are increased.

1226-76
PRECISE REFRIGERATION SYSTEM SPECS REQUIRE ACCURATE USE FORECAST.
James Bauer
Quick Frozen Foods 38 (11): 42-43, 57. June 1976.
389.8 Q4
Freezers, Refrigeration, Refrigerators, Specifications, Temperature.
Abstract: James Bauer, Refrigeration Service Engineer, with Bally Case & Cooler, Inc., relates the important factors to be considered in choosing refrigeration facilities. In addition to knowing what is to be cooled and to what temperature, other factors must be considered such as the temperature of the food when it enters the freezer, the outside temperature, the type and thickness of the insulation, extra contributing loads such as electric lights, motors, and body heat of workers, and how often the door is to be opened and for how long. These and many other factors contribute to the efficiency or lack of it, of the refrigeration facilities.

1227-76
CLAMP LOADING/UNLOADING YIELDS LOWEST COST IN USDA STUDY OF FF HANDLING SYSTEMS.
Quick Frozen Foods 38 (7): 52-54. Feb 1976.
389.8 Q4
Cost effectiveness, Equipment, Storage, Surveys, Warehousing.
Extract: Cost analyses of five methods of moving FCOJ from processor to warehouse, carried out by the Department of Agriculture are described. Findings indicate that using fork lifts with clamp attachments is the least expensive. In addition, the palletized system costs more than any other, even including handstacking.

1228-76
PREVENTING FOOD SPOILAGE (MOTION PICTURE).
Comprenetics, inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
TX601.P71 F&N AV (Health employee learning program)
Food contaminants, Food preservation, Food service training, Food spoilage, Food storage, Hospital food service, Refrigeration.
Includes program guides.
Abstract: The reasons for food spoilage and the ways in which the food service worker can control spoilage by storing and serving food so as to retard the growth of bacteria are presented in this motion picture.

1229-76
RECOGNIZING FOOD SPOILAGE (MOTION PICTURE).
Comprenetics, Inc.
Los Angeles 16 mm. sd. color. 15 min. 1970.
RA642.R41 F&N AV (Health employee learning program)
Food preservation, Food selection, Food service training, Food spoilage, Hospital food service.
Includes program guides.
Abstract: How to recognize signs of spoilage and contamination and methods of preventing food poisoning are shown in this training film. Indications of spoilage in beef, poultry, pork, canned and fresh foods, fruits, and vegetables are identified and illustrated.

1230-76
QUANTITY FOOD PURCHASING. 2d ed.
Lendal Henry Kotschevar
New York, Wiley 684 p. illus. [1975].
TP370.K65 1975 F&N
Food grades, Food purchasing, Food service, Purchasing.
Extract: The quantity food buyer is offered a summary of current information regarding the constantly changing quantity

1231-76

purchasing food market. Since few quality standards exist for purchasing new foods the buyer is counseled to tell purveyors exactly what he wants to best meet the needs of his institution. The major discussion elaborates that the field of procurement covers two areas; fundamental principles and purchasing techniques and product information needed to purchase in a special field.

1231-76
10 STEPS TO EFFECTIVE PURCHASING OF FOOD AND SUPPLIES.
Harry P Kraeckeberg
Cooking for Profit 44 (299): 18-21, 40-41. Nov 1975.
TX901.C65
Commodities, Cost effectiveness, Equipment standards, Food purchasing, Food selection, Food service, Purchasing.
Extract: Many foodservice operations, particularly the smaller operator, have not established effective systems of selection of suppliers and purchasing with controls to reduce loss, pilferage, and waste. All purchasing activities are described as focusing on food preparation and the customer. The food buyer ideally has complete control and responsibility for delivery, checking and weighing in, storing, and preparation. The enumerated 10 steps in the article are based on recent research into the buying habits of 60 foodservice operations around the country.

1232-76
MODERNIZATION, EMPHASIS ON EFFICIENT SERVICE MAINTAIN HIGH-RISE OPERATION'S SUCCESS.
Quick Frozen Foods 38 (8): 101-103. Mar 1976.
389.8 Q4
Food storage, Frozen foods, Space utilization, Storage, Warehandling, Warehousing.
Abstract: The Pioneer Valley Refrigerated Warehouse, Inc., of Springfield, Massachusetts illustrates an active and successful warehousing business. Family-designed-constructed, and -owned, it began storing commodities in 1946 and still remains a key factor in New England's warehousing industry. Factors such as constant updating by expansion, new equipment, and personal attention to customers' needs contribute to the high-rise operation's success.

1233-76
STORAGE AND RECEIVING PROCEDURES (FILMSTRIP).
National Educational Media, Inc.
[Sherman Oaks, Cal?] 79 fr. color. 35mm. and audiotape in cassette. 1968.
TX911.3.S8S75 F&N AV
Food delivery, Food service, Food service training, Food service workers, Food storage, Food storage losses.
Audiotape in cassette: 2s. m/a, 10 min. each side.
Abstract: A filmstrip advises foodservice operators on storage and receiving techniques. Step-by-step instructionsare enumerated for clerks receiving all commodities ordered by the foodservice facility and for inspecting all items for quality, damage, and correct specifications. In addition, emphasis is attached to correct storage procedures in order that none of the items are lost through incorrect temperatures, failure to locate items, or poor sanitation. Step-by-step instructions are also provided for these procedures.

1234-76
TIPS ON FOOD PURCHASING; IDEAS FOR INSTRUCTORS OF CONSUMER-HOMEMAKING PROGRAMS.
New York (State). University
[Washington, Educational Resources Information Center] 58 l. 1974.
TX356.N45 F&N
Adult education, Consumer education, Disadvantaged groups, Food purchasing, Foods instruction, Instructional materials.
At head of title: Home economics education; Available from: Computer Microfilm International Corp.,P.o. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.75, HC - $3.15; ERIC report no. ED 099 484.
Extract: A learning package on purchasing food is prepared for adult consumer-homemaking program instructors for use by the socio-economically disadvantaged in the inner city and rural areas. Emphasized topics include shopping tips for food, grades for food, labels for food, and brands of food. Tables, instructional handout materials, and a bibliography are included.

1235-76
AN ARCHITECT'S VIEW: CENTRALIZED DISTRIBUTION SYSTEM.
Gerald Oudens
Hospitals 43 (3): 47-52. Feb 1, 1969.
RA900.H6
Cooperative purchasing, Hospitals, Purchasing, Space utilization, Storage.
Abstract: The benefits of centralizing hospital receiving and storage functions are described for hospital administrators. Discussions stress such aspects as efficient space utilization, elimination of duplicating handling and paper work, and reduction of manpower requirements in these areas. Also emphasized are purchasing techniques, considerations in planning for storage space, and handling and distribution problems.

1236-76
THE POST-1976 KITCHEN: HIGH PRODUCTIVITY IS NOT ENOUGH.
Instit/vol Feeding 78 (5): 47-49. Mar 1, 1976.
TX1.I55
Commercial food service, Energy, Equipment, Food service, Institutional feeding, Productivity, Purchasing, Sanitation.
Abstract: Factors of importance in equipment purchase plans are offered to foodservice operators. Discussions center on the order of importance of such factors as sanitation, productivity, labor, maintenance, space, automation, energy, and menu changes relating to short term and long term equipment purchase plans of both commercial and institutional foodservice operations.

1237-76
PROBLEM: HOW TO HOLD DOWN FEEDING COSTS; SOLUTION: PURCHASING HUGE QUANTITIES.
Food Management 9 (11): 89. Nov 1974.
TX341.F69
College food service, Financial management, Food purchasing, Inventories, Seasonal availability of foods.
Abstract: Controlling feeding costs in the face of continually rising prices is to buy in huge quantities as demonstrated at Buckness University in Lewisburg, Pennsylvania, frozen foods and canned products are purchased by the truckload. Other solutions provided for the budget crunch include ordering in season, a cycle menu, and minimal wastes. In addition, use of convenience foods is limited to specialty items, and large storage facilities accomodate the huge orders of frozen and canned goods.

1238-76
PUT STORAGE PROBLEMS ON SHELF.
Instit/vol Feeding 78 (5): 33-34. Mar 1, 1976.
TX1.I55
Food storage, Shelving, Space utilization, Storage.
Abstract: Handling storage problems in foodservice facilities is discussed. Efficient storage is stressed through the use of every available wall space in the kitchen, walk-in, and freezer; the use of every opening between and under work counters to increase productivity; "built-in" flexibility to meet changing conditions, packaging, and products; and sanitary storage. Emphasis is given to the use of various types of shelving to alleviate storage problems.

1239-76
WENDY'S SYMBIOTIC RELATIONSHIP WITH DISTRIBUTORS.
Restaurant Bus 75 (6): 114, 126. June 1976.
389.2538 R82
Food chains, Food purchasing, Food stores, Franchises, Wholesaling.
Abstract: Wendy's International Inc., Ohio, has developed a system of distibution and purchasing activities for its company-owned and franchised stores. Forty full-line distributors have been chosen. Some of thecharacteristics considered in selection were one-step service, hours of delivery, frequency of delivery, price quotes, and renegotiation of contracts. The success of the purchasing and distribution program is attested by the fact that better than 80 percent of the franchises rely on it.

1240-76
49% DISTRIBUTORS WILLING TO SELL FF TO CONSUMER AT WHOLESALE PRICES.
Quick Frozen Foods 38 (8): 23-24, 26-29. Mar 1976.
389.8 Q4
Food economics, Frozen foods, Marketing, Merchandising, Retailing, Wholesaling.
Abstract: A dramatic change in thinking has overtaken the frozen food distributor recently in that they are willing to sell frozen foods at warehouse outlets to consumers at wholesale prices. Several factors have contributed to this innovation. Distributors will increase building and equipment buying by 27 percent in 1976. Selling directly to consumers on a cash-and-carry basis, eliminates salesmen's commissions, billing, and delivery as well as providing him with immediate cash and a large potential market.

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